



DRY RED WINE



Alcoholic fermentation at controlled Temperature 25-27°C for 5 days. Soft press then draining the wine into stainless steel tank to complete alcoholic fermentation at 22°C. Malolactic fermentation. Ageing in tank.

GRAPES: From the best Italian red grapes

PRODUCTION ZONE: Emilia Romagna

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 11,00% Vol.

CHARACTERISTICS: Red wine, slightly tannic structure and balanced. Vinous with hints of purple

SERVING SUGGESTIONS: goes well with savoury first dishes, salami, roasted and grilled meats, not too strong cheeses.

SERVING TEMPERATURE: 16-18°C