



Grape variety: Corvinone 40%, Corvina 40%, Rondinella 20%

Soil type: Calcareous

Vine training system: Guyot

Vine age: 20 years

Harvest: Middle of October

Drying: 3 months

Maceration: 10 days with skin contact

Aging: Slavonia barrels and French tonneaux for 48 months, minimum of 6 months in the bottle

Alcohol: 16% Vol.

Appearance

Deep ruby red colour with garnet hues

Aroma

Great sensation of red berries in spirit, combined with vanilla notes and toasted coffee

Taste

During the first sip you can enjoy the excellent balance in between the light tannin and red cherry, after that will dominate the mature redberry and tobacco leaf.

Final Consideration

Harmonious wine which it will get better over time

Food Pairing

Fantastic with red meats and well-aged cheese