

Beldi

ROSSO D'ITALIA



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 soil and from the best grape variety.

CONTENTS: 5,000 lt.

RESIDUAL SUGAR: 6 g/l

ALCOHOL CONTENT: 11,00% Vol.

CHARACTERISTICS: This wine has a full and pleasant taste

SERVING SUGGESTIONS: Perfect companion for sharp courses, roasted and grilled meats.

SERVING TEMPERATURE: 18-20°C