



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.

**PRODUCTION ZONE:** Emilia Romagna

**CONTENTS:** 5,000 lt.

**ALCOHOL CONTENT:** 11,50% Vol.

**CHARACTERISTICS:** Red wine of excellent structure, full-bodied and balanced. Wide and persistent scent.

**SERVING SUGGESTIONS:** Goes well with first savoury dishes, salami, roasted and grilled meats, cheese.

**SERVING TEMPERATURE:** 16-18°C