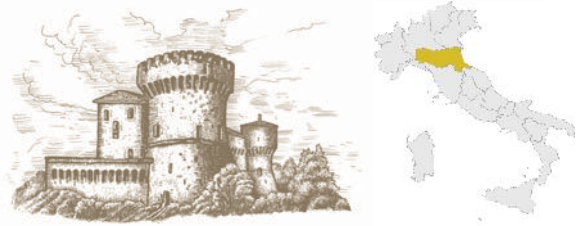


BRUSA DAL 1888

VINO ROSSO D'ITALIA

*S'a oli avè un bon vindmè, al vid l'e' giaz a l's'ha da purghè;
se la vida la s' purgarà d'la bèll'ova la farà!*



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: 0.750 lt.

RESIDUAL SUGAR: 6 g/l

ALCOHOL CONTENT: 11,00% Vol.

CHARACTERISTICS: Color: bright red.

Smell: hints of fresh fruit. Taste: pleasant and balanced.

SERVING SUGGESTIONS: Accompanies the whole meal, an ideal couple with savoury first dishes and every kind of roasted meats.

SERVING TEMPERATURE: 18-20°C