



## Vino Rosso



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

**GRAPE VARIETY:** From the best Italian red grapes

**PRODUCTION AREA:** Emilia Romagna

**CAPACITY:** 1,000lt.

**VOLUME:** 11,50% vol.

**TASTING NOTE:** Red wine, slightly tannic structure and balanced. Vinous with hints of purple.