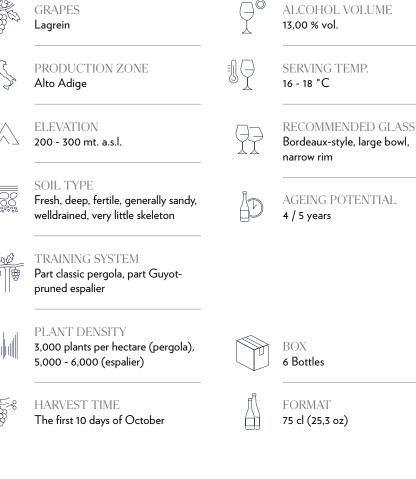




ALTO ADIGE - SÜDTIROL DOC





TECHNICAL NOTES

Classic red vinification with maceration with the skins for 8 - 10 days at a temperature of 23 - 26 $^\circ\text{C}$. The wine is aged in large wooden casks and in steel for around 5 to 6 months before bottling.

TASTING NOTES

Deep ruby red in colour with distinct purplish reflections. Intense scent of blueberry jam with hints of plum and violets. Wellstructured, persistent and wonderfully mellow on the palate.

FOOD PAIRINGS

Excellent with red meat, game and cheese dishes.

AGEING POTENTIAL

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