

Technical sheet

Production: 14000 bottles of 0.750 litres

Grapes: Sagrantino 100%

Harvest: October

Winemaking: fermentation in steel. Maceration for around 3 weeks.

Aging: 24 months in 25 hectolitre French oak barrels

Refinement: in bottle for 6 months. It reaches full maturity after 5 years

Characteristics: rich ruby red colour, with grenadine shades. Very intense, deep and complex aroma with scents of wild blackberry and black cherry and aromatic herbs and spices. Strong structure, pleasantly tannic and very persistent flavour

Serving: it goes very well with main courses of red meat and game.

Perfect with strong cheeses

Serving Temperature: 16-18°C

Download the technical sheet(.doc)