

DA LÀ DA PO



TYPE: OAKED STILL RED WINE.

CLASSIFICATION: VINO ROSSO.

GRAPE VARIETIES: RED GRAPES.

SOIL TYPE: LIMESTONE-CLAY.

ALTITUDE: 360 M AMSL

VINEYARD EXPOSURE: WEST.

AGE OF THE VINEYARD: 16 YEARS.

TRAINING SYSTEM: GUYOT.

PRUNING: 12 BUDS PER CANE.

VINES PER HECTARE: 4.000.

YIELD PER HECTARE: 8 TONS.

HARVEST: MANUAL IN 17 KG PLASTIC BOXES.

VINIFICATION: THE GRAPES ARE DESTEMMED AND FERMENTED IN STAINLESS-STEEL VATS AT A CONTROLLED TEMPERATURE. 20-DAY MACERATION.

AGEING: 18 MONTHS IN SECOND AND THIRD-FILL FRENCH OAK BARRIQUES. 12 MONTHS IN THE BOTTLE BEFORE RELEASE.

ALCOHOL: 13,5% VOL.

SIGHT: DELICATE RUBY RED COLOUR WITH BRILLIANT GARNET HIGHLIGHTS.

NOSE: INTENSE NOSE WITH NOTES OF RED FRUITS (RASPBERRY AND BLACK CHERRY) AND A HINT OF APRICOT.

PALATE: WARM, DRY, MEDIUM-BODIED AND NICELY BALANCED WITH SMOOTH TANNINS.

SUGGESTED PAIRINGS: MEAT OR MUSHROOM-BASED DISHES, FEATHERED GAME (QUAIL, DUCK, PHEASANT) AND FURRED GAME (HARE).

SERVICE TEMPERATURE: 16-18 °C.

CONTAINS SULPHITES.
PRODUCED IN ITALY.