

Our wines

Vino Rosso 3 ACINI



Exposition: South / South – West

Harvest: End of September, manual Harvesting

Training system: Cordon Training

Pruning: Guyot

Yield per hectare: 70 quintals

Winemaking: Fermentation and maceration with skin contact for 10-12 days in stainless steel barrels, with controlled temperature

Ageing: 10 months in oak barrel – 8 months in bottle

Sensory characteristics: A blend of great importance and structure, with full body and an intense ruby-red color. It is characterized by fruity notes and a slight acidity, combined with light tannins and complex aromas, developed especially through aging in wood. Ideal with red meat and cheese

Alcohol: 14%

Service temperature: 18-20 °C

FG

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