



Intense ruby red color with purple rim. Fragrant aroma of small red fruits, currants, blueberries, with a floral weave reminiscent of violets. A captivating taste with rounded and silky tannins well balanced by acidity.

**Designation of origin** Eastern Liguria PGI Red

**First vintage** 1984

**Vines per hectar** about 4.700

**Vine cultivation method** Espalier with unilateral cordon Guyot

**Yield of grapes per hectare** Maximum 110 tons

**Yield of wine per grapes** Maximum 80%

**Fermentation temperature** between 22° C and 28° C

**Total acidity** Minimum 4.5 g/L.

**Dry extract** Minimum 20 g/L.

**Alcohol strength** between 12 and 13%vol. (depending on the vintage)

**Service Temperature** uncork the bottle at a temperature of 14-16 °C

**Cellarability** 5 years

**Wine Pairing** White and red meat, by lowering the temperature a bit, even fish soups or stewed stockfish. Also excellent with a board of cured meats and cheeses that are not too aged