



Intense, solid ruby color. Complex nose of black currants, blackberries, plum jam, with floral notes and hints of sweet spice. It has a well-smoothed tannic texture balanced by elegant mouth-coating softness.

Designation of origin Colli di Luni PDO Red

First vintage 1999

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 70%

Fermentation temperature between 24° C and 30° C

Total acidity Minimum 4.5 g/L.

Dry extract Minimum 23 g/L.

Alcohol strength between 13 and 14%vol. (depending on the vintage)

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

Cellarability 10 years

Wine Pairing Dishes of wild game and red meats, mature cheeses