



ROSSO

Vinification: carefully selected grapes , macerated for 4 days, then softly pressed, and the alcoholic fermentation ends without skins. Finally we remove dregs at the end of fermentation and fine in fiberglass without any discharge.

Description: a red wine to drink without thinking too much! We aim to obtain freshness and drinkability that generally little characterize Montepulciano in our region.

Grape variety: Montepulciano 100%

Maceration: 4 days skins contact

Alcoholic graduation: 12.5% alc./vol.

Harvest: by hand

Aging: 6 months in stainless steel

Added yeasts: no

Filtration: none

Total sulphites: 1 mg/l