

## **3 UVE** RED WINE



Altitude: 320 ms a.s.l.

Exposures: various.

Vines/ha: 4500.

Vine training method: Guyot.

Soil: marly, clay and tuffaceous.

Wine Making: the grapes are destalked and softly pressed separately. Fermentation with skin maceration in horizontal vinifiers at controlled temperature (22°C), followed by malolactic fermentation in stainless steel vats.

Ageing: 8 months in stainless steel tanks lying on fine lees. Further refinement in bottle before releasing.

### ORGANOLEPTIC TRAITS

Color: deep ruby-red .

Aroma: fruity, vinous, elegant.

Flavor: fragrant, pleasant, very drinkable.

Pairing: excellent as aperitif, with salami, pasta, pizza and flat bread.

Serving temperature: 14 - 18°C.

