



## 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.



750 ml



### NOTE

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