



CÀ DEL PRINSI RED WINE

Altitude: 320 ms a.s.l.

Exposures: various.

Vines/ha: 4500.

Vine training method: Guyot.

Soil: marly, clay and silty.

Wine Making: the grapes are destalked and softly pressed. Fermentation with skin maceration in horizontal vinifiers at controlled temperature (23°C), followed by malolactic fermentation in wooden casks.

Ageing: 18 months in small oak barrels lying on fine lees. Further refinement in bottle before releasing.

ORGANOLEPTIC TRAITS

Color: intense garnet red.

Aroma: mix of red fruit with spicy tones.

Flavor: velvety and round with a perfect balance of acidity and fruity hints.

Pairing: roasts and elaborated meat-based dishes, seasoned and flavored cheese.

Serving temperature: 17°C.



750 ml



NOTE
