



BLENDLOOP

VIE D'ALT



Alcohol: 13,00°

Harvest: Manual in the end of September



Winemaking: The selection grapes make the alcoholic fermentation in stainless steel tanks for about 8-10 days to a maximum temperature of 25-27°C. In this stage we do many remontages and delestage for facilitate the extraction of the color and tannins. After racking the wine does a long series of battonnage and it complete in stainless until the bottling. A part of wine is aged in barrels for 18 months.



Characteristics: Ruby red wine with violet glares. Wine pleasant aroma with hints of blackberry, raspberry and undergrowth in the mouth is warm, dry with lingering aftertaste.

Variety:
50% Merlot
25% Schioppettino
25% Refosco dal P. Rosso

Serving temperature: Serve at 18°C.

Pairings: It is excellent with poultry and pork meats.