



Terramore

Vino Rosso

From the union of two great wines.

Soil: Calcareous clayey marls with sandy stratification (Castagnito).

Calcareous and partly alkaline.

(Fumane)

Training system: Counter-espalier with guyot pruning, Veronese pergola

Processing: Selection of the bunches.

1° wine: Fermentation in horizontal winemakers

2° wine: Selection of the bunches, the grapes are harvested towards November.

Maturation: Steel tanks

Aging: In large oak barrels
French 3000 lt.

Alcohol content: 14%

Characteristics: Its aroma, intense and delicate, reminiscent of violet, slightly tannic.

Serving temperature: 20-22 °C

Recommended pairing: First courses, risottos, meats, game.

Cork : Natural cork (DIAM)

