

CONVENTO CAPPUCCINI



31 10 Red Wine

Varietal: 100% Brachetto

Alcohol: 14% by vol

Harvest: End of October

Soil exposition: South

Altitude: 229 m

Production yield: ----

Vinification: only in the hot and windy years, when the ripeness is perfect we can harvest manually the best grapes, at the end of October, to produce this special wine. The fruits are de-stemmed and softly pressed to begin the primary alcoholic fermentation process in a stainless steel tank with the temperature under control. When the fermentation is finished the wine is transferred filtering stabilized to be bottled.

Tasting Notes: the color is ruby red and garnet . The aroma remember flowers, especially roses, with some spicy notes. At the taste the sweetness and the freshness are perfectly balanced with a long persistence.

