



ERBALUNA

VINO BIOLOGICO

ERBALUNA ROSSO

Pruning: Guyot

Varietal: red grape

Harvest period: hand-picking with selection in mid September.

Yield per hectare: 8000 Kg/Ha

Vinification: 8-10 days floating cap and 3-5 daily pumpings.

Maturation: there is no aging.

Sensory characteristics: Ruby red color with purple hues very intense. The aroma is clean, with notes of fruit and dried flowers. The taste is balanced, with very soft tannins and bitter aftertaste.

Pairings: table wine, so to match with white meat, vegetables and young cheeses.

To have been consuming in 2/3 years for the year when has been put in bottle.



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