

# *Vino Rosso Peperi 2022*

## *Vino biologico*

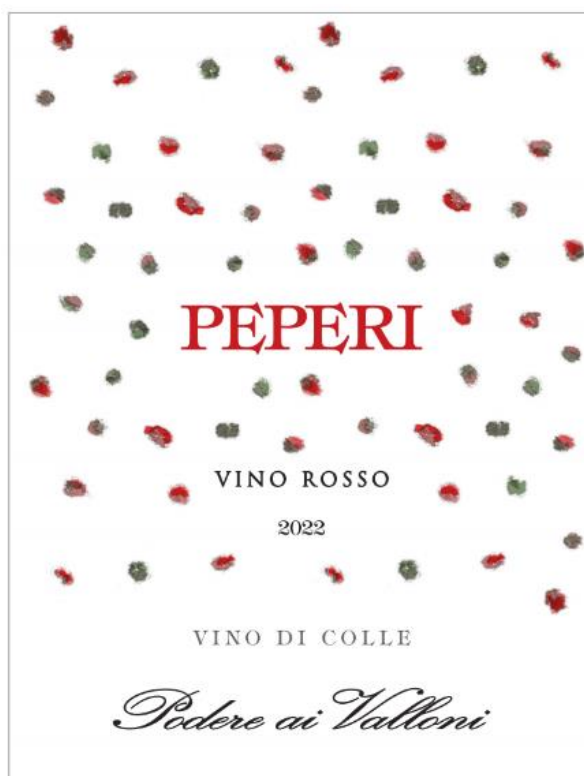
<b><u>Growing method</u></b>	Guyot and Silvoz
<b><u>Age of the vines</u></b>	35 years
<b><u>Area</u></b>	3 hectares
<b><u>Soil profile</u></b>	Volcanic porphyry
<b><u>Yield per hectare</u></b>	40 q/ha

### **Wine processing and production**

The grapes, grown according to organic methods, are harvested with the elimination of bunches and berries that have not completed the ripening process to perfection. The fermentation, activated with indigenous yeasts from pied de cuve, lasts 5-7 days. The wine, aged for 6 months in steel and another 6 months in third passage barriques, is then refined for 2 or 3 months in the bottle.

### **Organoleptic characteristics**

<i>Colour</i>	The colour is an intense ruby red.
<i>Nose</i>	The nose is quite complex and highlights the typical peppery spiciness of Vespolina as well as floral and vinous hints.
<i>Taste</i>	The mouth is fresh with a saline finish. The typical varietal spiciness returns. The tannin is present but not aggressive. Full-bodied wine with good balance and equally good persistence.



### **Chemical characteristics**

Alcohol content 14% vol.

**Bottles** 1200

### **Food pairings**

Cold-cuts and typical cheese, starters (also spicy ones).