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Vino Rosso Sass Russ 2022

Vino biologico

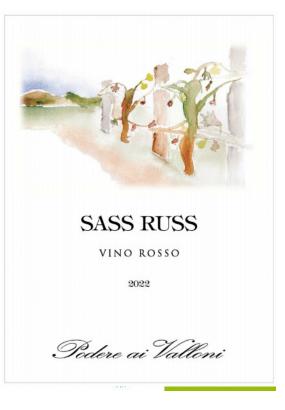
Growing method Age of the vines Altitude Area Soil profile Vield per hectare Vigna a Guyot e a Silvoz 35 years 480 mt. 3 hectares porphyry 40 q/ha

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 4 days on the skins, and then ends in white. The wine, aged for 1 year in steel, is then refined for a few months in the bottle.

Organoleptic characteristics

Colour	The colour is ruby red.
Nose	The nose is fruity, with red fruits and
	the typical spiciness.
Taste	The wine is characterized by good sapidity and acidity which reflect the characteristics of the soil. The tannin is present but not aggressive. Balance and persistence are also good. Fairly structured.



Chemical characteristics

Alcohol	contet	-	13,59	% vol	•
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Bottles	4000

Food pairings

Typical local cold-cuts and cheeses; also excellent with first courses and not too structured meats. Perfect for any meal, it can be consumed even in summer, served chilled.