



RED POINT

Enantio

The story goes that the historian Pliny the Elder, in the first century AD, speaking of wild and cultivated vines, wrote:

“La brusca: hoc est vitis silvestris, quod vocatur oenanthium...” «è una vite selvatica chiamata enantio».

GRAPE VARIETIES: 100% Enantio

COLLECTION METHOD: by hand

VINIFICATION: the grapes are delicately destemmed and pressed. The must obtained starts the alcoholic fermentation in steel containers at a controlled temperature between 25 and 28 °C. Punching down takes place with the Eureka system. The wine undergoes malolactic fermentation in second passage French wooden tonneaux, where it remains for about 10 months. The bottled wine is kept in thermo-conditioned rooms.

COLOUR: intense ruby red

ORGANOLEPTIC CHARACTERISTICS: intense, of great complexity that crosses a range of perceptions, from fruity ones where small berries stand out to a spiciness that sometimes recalls incense and tobacco. Marked persistence and intensity, perfect balance of acidity and tannic texture.

GASTRONOMIC COMBINATIONS: ideal companion to game, roasts and long-aged cheeses.

SERVICE TEMPERATURE: 16-18° c