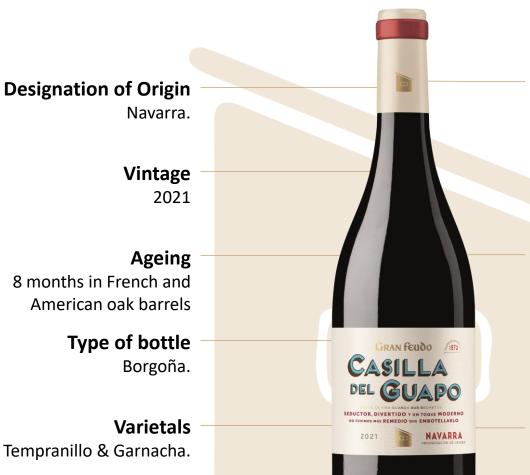
GRAN FEUDO

SEDUCTIVE, FUN AND A TOUCH MODERN. WE HAD NO CHOICE BUT TO BOTTLE IT.





Winemaking

Each variety is made separately in stainless steel tanks. Temperature controlled for 16 days. After malolactic fermentation, it is filled in barrels until we find it smooth and round.

Tasting notes

Cherry red color, clean and bright with medium-high layer. The nose is complex and harmonious, fruity, licorice, with a background of ripe fruit and balanced with wood, medium body, soft and pleasant.

Analysis

ABV: 14% vol.
Contains sulphites.