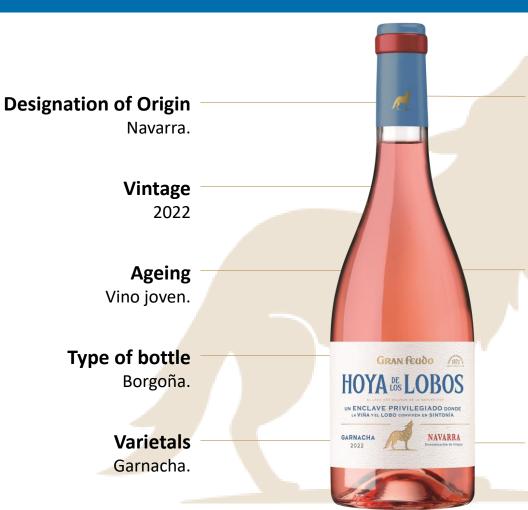
GRAN feudo

A PRIVILEGED LOCATION WHERE THE VINEYARD AND THE WOLF COEXIST IN HARMONY



Winemaking

After keeping the must in brief contact with the skins at 8°C, it is separated by gravity and fermented in stainless steel tanks at a controlled temperature of 15-17°C for 16 hours. After fermentation, the wine is kept in contact with its own lees.

Tasting notes

Pale and bright pink color. Intense, clean and fruity nose. Aromas of red fruit, strawberry and raspberry. Fresh, balanced and fruity on the palate. Smooth and long finish with persistent aromas. The aging brings balance and breadth.

Analysis

ABV: 13,5% vol. Contains sulphites.