



"Riserva", the top of our wine raised to an even greater degree of elegance from 4 years of aging in cask and at least 1 year of aging in bottle.

Variety of grapes: Corvina 60%, Corvinone 30%, Rondinella 5%, other grapes 5%.

Organoleptic description: Intense ruby red color, with brilliant garnet reflections. Intense aroma with clear memories of cherries in grappa and dried plums that blend well with cocoa, licorice, leather and oak wood. In the mouth it is broad and very long, warm, moderately tannic, austere, and full-bodied. Its great elegance and persistence distinguish it.

Vinification: After manual harvesting, with careful selection of the best bunches, the grapes are delicately placed in wooden boxes, called plateau, where they will rest for three months. Here they lose up to 40% of their initial weight. In particular Corvina undergoes a natural process of aromatic transformation through cellular respiration, which makes this wine unique in the world.

Once pressed and de-stemmed, the fermentation takes place in small steel tanks where the must is worked for about 30 days through pumping over, delestage and a long sub-merged cap maceration, which allows to minimize the risk of bacterial contamination and to have an "optimal extraction of polyphenolic substances without extracting lees and aggressive tannins on the palate.

Subsequently the wine remains in concrete for a year, then it passes into large barrels for two thirds and a third in small barrels for about four years. Finally, a long aging in bottle of at least 1 year follows.

Alcoholic content: 16.5% vol.

Longevity: 10 to 25 years.

Recommended Pairings: Roasts, grilled meats, game, spicy and aged cheeses. Excellent meditation wine.