



Vine varieties: Merlot, Sangiovese, Cabernet Sauvignon and Syrah
First vintage: 2009

Altitude: 120-200 meters sea level

Exposure: NE/NW

Density per hectare: 6.300 plants

Training system: spurred cordon

Soil: medium clay with small pebbles and Pliocene marine sediments.

Vinification and ageing: stainless steel tanks fermentation and malolactic conversion; ageing in stainless steel tanks for 6-8 months.

Color: intense ruby with purple hint.

Aroma: red floral accents, and then surprising fruits fragrance: redcurrant, wildberry and cherry.

Taste: expressive and energetic, its silhouette underlines freshness, gentle tannins and graceful balance.

Service temperature: 16-18 °C

Food suggestions: first courses, stuffed pasta, both white and red meats, and sauced fish.