



*Vine varieties:* Cabernet Franc and Petit Verdot  
*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, malolactic conversion and ageing for 12 months in French oak barriques (1st and 2nd passage) and final ageing for 6 months in bottle.

*Color:* deep ruby with scarlet shades.  
*Aroma:* the bouquet reveals blackberry, thyme, mint, cocoa and caramel, showing evident finesse and complexity.  
*Taste:* full flavour in the mouth with strong softness and elegance, very long finish.

*Service temperature:* 18 °C  
*Food suggestions:* red meat, game bird, furred game, roasts, stews and aged cheese.