



7 NERO

Grape Variety: Cabernet Sauvignon 75%, Syrah 25%

Growing Method: Pruned cane, turfing, limited organic fertilising

Production Parameters: Max yield 70 q/ha

Low bud fertility Low yield per vine

Trimming

Harvest selection

Maceration, 15 days with skins

Controlled temperature fermentation with native yeasts.

12 months aging in Clayver.

Analytical Parameters: Min. nat. Alcohol content: 14,5%

Min. alcohol content (consumption): 14,5%

Acidity: 5-6‰

8-10 years

Net dry extract: 28‰

Organoleptic Features: Deep Ruby red colour, delicate violet notes, ripe fruits, liquorice and vanilla, mouth-filling taste, harmonious, full-bodied with dense tanins, and just the right dryness.

Aging Prospects: This wine can wait for the rarer special occasions:

Serving Temperature: 18°C.

Food Pairing: Ideal to be paired with special dishes of meat or game.