



## Genius Loci

Red wine - vintage 2019

**Description:** an important red wine, slightly tannic. Ready to drink, suitable for medium-long aging.

**Pairings:** the wine goes well with robust first courses such as lasagna with Bolognese, tagliatelle with meat sauce, roast poultry and other farmyard animals, grilled meats, mature or semi-seasoned cheeses, including blue cheeses. Perfect with an important T-bone.

**Service:** it is recommended to serve the wine at 18°, pouring slowly may contain a slight residue.

### Technical card

**Grapes:** Barbera (35%), Croatina (35%), Merlot (20%), other red grapes (10%)

**Vines:** plants aged between 40 and 100 years

**Vintage:** in our territory the 2019 vintage was characterized by a warm climate in early spring followed by a freezing and rainy May, by a hot and dry summer and a very balanced climate in the period prior to the harvest. Harvest was about fifteen days later compared to the climatic trends of recent years.

**Harvest:** manual in 18 kg boxes, from October 1st to 15th.

### Winemaking:

Selection of the bunches before crushing.  
Spontaneous fermentation in open vats without any addition.  
Maceration: 25 days with frequent punching down.  
Racking at fermentation completed.  
Manual bottling in light Bordeaux bottle.  
Closure with Nomacorc.

**Alcohol:** 14% vol.

**Total sulphites:** under 10 mg/l (not added)