



Genius Loci

Red wine – Vintage 2020

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 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 sheet

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

Vines: plants are between 40 and 80 years old

The vintage: in our area, the 2020 vintage was characterized by a warm climate in early spring followed by a cool and dry May, a hot and humid summer and a very balanced climate in the period preceding the harvest.

Harvest: manual in 15 kg boxes, from September 16th to 20th 2020

Winemaking: Manual sorting of the bunches before crushing. Spontaneous fermentation in concrete tank outside the cellar without any addition.

25 days maceration with frequent pumping over. Racking when fermentation was complete.

Alcohol: 14% vol.

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

Packaging:

Bottle: light Bordeaux - **Cap:** Nomatic Select Green - **Labels:** FSC® certified recycled paper produced in compliance with The Green Label protocol