



GRUAJO®

WINE:	100% Gruajo
DENOMINAZIONE:	RED WINE
LOCATION OF VINEYARD:	hills of Saint Lucia - DOC areas of Breganze
SOIL/LAND:	volcanic soil hills
TYPE:	dry
ALCOHOL:	14%

VINIFICATION: harvested with 5kg cassettes from chosen clusters. They are left to rest and aerate for 10-15 days. The stems are removed and the grapes are pressed. It is left to ferment for 9 days by plunging and frequent racking. Finished in stainless steel tanks with the must and spontaneous rotating fermentation. It is bottled in April 2017.

CHARACTERISTICS: Mentioned already in the 18th century as a “mellow and vigorous” wine. After ripening, the bunch has completely ripe grapes and others which are still green. The ability of the wine producer is the skill of pressing only the ripe grapes. Ruby red wine with a pleasant flavour of morello cherries and little berries. Dry, well structured, fresh, with a slightly bitter aftertaste. It matches well with dishes of game, red meat, and mature cheese.

SERVING TEMPERATURE: 16°C.