

Enantio Riserva

Classification: TERRA DEI FORTI DOC

Blend of grapes: Enantio 100%

Cultivation area:

These vines are grown on the hills to the west of the Avio municipality, in particular in the Castello di Sabbionara area, and on the Montalto Hill, in the Rivoli Veronese area, facing south-west.

Grape harvest:

The Enantio is a vine whose fruit ripens very late and features a remarkable resistance to fungal diseases. There are records of harvests occurred even in the month of November in the presence of snow. Specifically for these unique characteristics, this vine allowed farmers to have sufficient time to lead their herds to the Alpine pastures; in fact, even nowadays the grape harvest occurs in the last ten days of October. The grape selection is the result of the untiring effort and devotion of the associated wine growers for the cultivation of this historic variety, which in times long past provided rural families with steady income. The grapes are harvested by hand after careful selection.

Vinification:

The vinification follows the traditional red vinification process, transferring the noble part obtained from pressed grapes into stainless steel tanks and beginning the fermentation at controlled temperature. At the beginning of the fermentation stage, destage and pumping must be repeated frequently. The maceration lasts 15 to 20 days, depending on the year, and dry racking off takes place in concrete tanks where the new wine is decanted before being poured into casks and oak barrels, where it is aged for 36 months. Subsequently, it is usually bottled in summer and aged in the bottle for additional 12 months. It is sold only after this period.

Sensory Profile:

The wine has an intense ruby-red color even after years of ageing. The scent is intense, with accents of ripe fruit accompanied by hints of spices due to its long stay in the wooden barrels. It has a powerful flavor with incredible persistence while its soft tannins and its gentle yet spicy acidity make it unique and balsamic.

Pairings:

This wine pairs well with all kinds of tasty dishes served with game sauces. It is unbeatable with late fall dishes, such as donkey stew, braised beef and traditional boiled meats. It pairs lovely with seasoned cheeses such as Monte Veronese or Grana Trentino.

Serving temperature: 18°C

Bottle and content: 750 ml Bordolese bottle

Packaging: Six-bottle pack with horizontally stored bottles.

