

Enantio

Classification:
TERRA DEI FORTI DOC

Blend of grapes:
Enantio 100%

Cultivation area:
This vine is grown on the foothills along the Adige River between Sabbionara and Rivoli Veronese.

Grape harvest:
This vine produces red grape that is harvested at the end of October. The grapes are strictly harvested by hand after careful selection of the best grapes.

Vinification:
The vinification process takes place in the vinificator with an initial cold maceration of the grapes that lasts a few days and that is then followed by the fermentation of crushed grapes with pumping and delestage managed depending on the year, removing most of the grape-seeds. Racking takes place when wine is dry after about 15 days of pressing. Subsequently, the wine is subject to the first pause in vitrified concrete tanks, before it is poured in part into large wooden casks from Slavonia, and in part in barriques and tonneaux made of French oak. The malolactic fermentation takes place in the months following racking. This wine goes through a long and delicate aging process during which it preserves the great structure of its unique grapes. After at least 24 months, it is bottled and aged in bottle for another 12 months. It is sold only after its long aging process is complete.

Sensory profile:
The intense ruby-red color of this wine boasts light garnet reflections. Its aroma is typically spicy and elegant, with hints of cinnamon. Through its flavor, it expresses its uniqueness and the strong and original personality of an authentic native wine with many clearly defined characteristics.

Pairings:
This wine requires opening the bottle at least an hour before consumption, or pouring it into a decanter to enjoy its full potential. Due to its "strong character" this wine combines very well with savory dishes of red meat and game meat, or aged cheese. It is excellent with dishes of late fall, such as donkey stew, baked lamb, boiled meat or classic braised beef.

Serving temperature: 20°C

Bottle and content:
1500 ml

