

...a GINO

Premium Wines - Founder's Reserve



ABV%: 14,5%

Vines growing: Spurred cordon

Harvest: September – October. Hand-picked grapes

Blend: Sangiovese & Cabernet Sauvignon

Ageing: In wood barrels

Wine Refining: In bottle for 6 months

Winemaking: The process starts with an accurate selection of grapes in the vineyard, which is then carried on in the winery. Maceration of destemmed grapes takes between 10 to 15 days in stainless steel temperature-controlled tanks. During this time, pump-overs and manual punching down are done daily for a few times per day. In this way the extraction of colour and polyphenols is extreme. The fermentation of the two grapes varieties is done separately, as they will be blended at the end, once pressed. An ageing in wood barrels follows the entire process

Colour: Purple red colour with cardinal-red glows

Smell: Strong hints of ripe blackberry, with delicate notes of spices, among which the vanilla stands out. At the end, there is a light touch of cocoa

Taste: The wine is structured, and long-lasting in the palate. It is the perfect conjunction between Sangiovese and Cab-Sauv, which gives elegance and smoothness to Sangiovese, softening the hardness of its tannins. Hints of wood from the barrels are present, but not overwhelming

Service temp.: 18° - 20° C

Bottle Formats: Bottle: 750 ml



DREOLINO