

RIBEVI RED

Italian Wines



ABV%: 12%

Vines growing: Spurred cordon

Harvest: September – October. Hand-picked harvest

Blend: Sangiovese & Canaiolo

Ageing: In stainless steel tanks

Wine Refining: In bottle

Winemaking: Classic red wine fermentation. The maceration of destemmed grapes takes between 10 to 15 days and is done in stainless steel temperature-controlled tanks. During this time, pump-overs and manual punching down are daily done a few times per day. The fermentation of the two different grape varieties is carried on separately, as they will be blended at the very end, only once pressed.

Colour: Intense, ruby red colour

Smell: Fruity with violet and fresh red fruits hints

Taste: Fresh, young and clean wine, pleasant and rich in fruity scents

Service temp.: 16° - 18° C

Bottle Formats: Bottle: 750 ml. Bag in Box: 5L; 10 L; 20 L;



Other Labels:



DREOLINO