

TERRE DI SERA

VINO ROSSO ITALIA



Wine type:	Red wine
Grapes:	Italian grapes
Appellation:	Vino rosso
Production area:	Abruzzo, Italy
Cellaring:	Some years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13% Vol.

Colour: Deep ruby colour.

Fragrance: Intense bouquet of black cherry and hints of balsamic notes.

Taste: Soft and round palate with aromas of blackberries and plums. A very interesting structure is achieved due to the good balance between the soft tannins and the acidity.

Pairing: It matches well with game dishes, roasted pork and hard cheese.

VINIFICATION:

After destemming, the grapes are placed in small stainless steel fermenting tanks. The maceration on skins lasts for approximately 15 days in order to extract colour and enhance the structure. It follows the devatting and aging of the wine in large oak barrels for a few months.

