

ZERDÍ 2018



IGT benaco bresciano rosso

GRAPE VARIETIES

Rebo.

DESCRIPTION

A deep red ruby color. Scents of ripe red fruits, with hints of spices. Sapid, good volume, harmonious.

SERVING SUGGESTIONS

Cold cuts, white meats, roasts and mature cheeses.

YIELD PER HECTARE

60 hl

HARVEST

Mid October (a slightly late harvest for the variety).

VINIFICATION

Maceration and fermentation by indigenous yeasts for 14 days in temperature-controlled stainless steel vats.

Malolactic fermentation in large barrels and 3rd usage in tonneaux where it ages for about 24 months. The wine then spends a period in stainless steel and in bottle prior to release.

ANALYTICAL DATA

Alcohol 14,30%, Total Ac. 5,10 g/l, Dry Extract 31,00 g/l, Residual Sugar 2 g/l, Ph 3,59

BOTTLING

February 2021

CLOSURE

Technical stopper from bioethanol.

TOTAL PRODUCTION

4.500

