

ERETICO 2007



Red, Sweet

GRAPE VARIETIES

100% Pinot Nero.

DESCRIPTION

Ruby red colour.

SERVING SUGGESTIONS

Medium-hard mature cheeses, chocolate desserts and chocolate.

YIELD PER HECTARE

16 hl

HARVEST

Mid-August.

VINIFICATION

After extremely careful selection, the grapes are placed in small crates and dried for around 40 days. The stalks are removed from the bunches and fermentation begins spontaneously, on the skins for the first 8 days or so. The skins are removed; fermentation continues and is completed in barriques, where the wine remains for a year.

ANALYTICAL DATA

Alcohol 13,50 % vol.; Total Acidity 6.5; pH 3.4; Residual Sugar 85 g/l.

BOTTLING

December 2008

CLOSURE

Cork stopper.

TOTAL PRODUCTION

1.000

