

ZERDÍ 2017



IGT benaco bresciano rosso

GRAPE VARIETIES

Rebo.

DESCRIPTION

A deep red ruby color. Scents of ripe red fruits, with hints of spices.

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 for 12 days in temperature-controlled stainless steel vats. Malolactic fermentation in tonneaux (2nd and 3rd usage) in which the wine matures for around 12 months. The wine then spends a period in stainless steel and in bottle prior to release.

ANALYTICAL DATA

Alcohol 14,20%, Total Ac. 5,9 g/l, Dry Extract 28,00 g/l, Residual Sugar 1,5 g/l

BOTTLING

Spring 2019

CLOSURE

Cork stopper.

TOTAL PRODUCTION

5.500

