



Varietal Composition: Merlot, Moschato

Style: Medium sweet Red

Hand Harvest: End of August to middle of September.

**Alcohol Content:** 11,5% by Vol.

Vinification: Classic red wine vinification for each variety separately in stainless steel

tanks at low temperatures (17-23°C).

**Color:** Intense ruby.

Nose: Aromas of red fruits flanked by spicy flavors.

Mouth: Slightly tannic with smooth acidity and pleasant semi-sweet aftertaste.

Harmony of Flavors: Barbecue meats, braised pot meats and ripe cheeses.

**Served at:** 13-15°C

