

Appellation:

I.G.P. Trevenezie

Variety:

Blend of red grape varieties depending on the vintage

Time of harvest:

Second decade of September

**Vinification and aging**

Fermented on the skins using selected strains of yeast in automatically-monitored stainless steel tanks at a controlled temperature for about 5-7 days. Stored in stainless steel vats at a controlled temperature. Naturally re-fermented using selected strains of yeast in pressure tanks for 25-30 days.

Tasting notes

Red forest fruits and violets. Soft, medium-sweet, fresh and velvety. Fine yet relatively short perlage.

Pairings and serving tips

Excellent with cured meats and cold cuts, grilled meat and medium-mature cheeses.

Serving temperature

12 - 14 °C

Alcohol content: from 11.5 to 12% Vol.
(depending on the vintage)