



**Type:** Still red wine without added sulphites

**Location:** Bacedasco Basso, municipality of Vernasca (PC), Italy, 200–250 m.a.s.l.

**Grape variety:** 100% Ervi

**Vine training:** Guyot

**Soil:** calcareous clay

**Sunlight:** East–West

**Harvesting:** mechanical

**ABV:** 14%

**Winemaking:** destemming, light crushing and soft pressing of the grapes; fermentation at controlled temperature with selected yeast for ten days

**Refining:** six months in stainless steel tanks and three months in bottle

**Color:** Deep red in color with purple tinges

**Aroma:** fragrant scent with hints of berries and sweet spices

**Taste:** delicate, pleasantly tannic and well-balanced

**Pairing:** it pairs well with grilled meat and venison

**Best served at:** 18 °C