



**Type**: Still red wine 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: in French tonneaux for about a year then about 10 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