

SELEZIONE DI FAMIGLIA - Black edition -



History: *Selezione di Famiglia* is a traditional wine. It is obtained with high quality, hand-picked grapes, which are left on the plant in order to get overly matured

Appellation: table wine

Method of Production: traditional

Grape Varieties: 70% Merlot, 20% Cabernet Sauvignon, 10% Colorino

Wine-making Technique: soft crushing; the temperature is controlled during fermentation and maceration to express the typical characteristics of these elegant grapes properly

ANALYTICAL DATA

Alcohol: 14% Vol.

Residual sugar: 13 g/l

Acidity: 5,20 g/l

ORGANOLEPTIC EXAM

Colour: deep ruby-red

Aroma: notes of ripe black cherry, herbs, spices and cocoa

Taste: full bodied, balanced and pleasantly structured

FOOD MATCHING

Grilled chops - veal, pork or lamb - especially with herbs such as thyme, rosemary and oregano; it can also be paired with roast beef