



Zephyro

Production area: Bolgheri (LI).

Grape varieties: 35% Cabernet Sauvignon, 10% Cabernet Franc, 55% Merlot

Training system: spurred cordon.

Harvest: done manually in the most optimal time period for each of the three grape varieties used (between beginning and mid September) and with a careful selection of the grapes done directly in the vineyard.

Vinification: the three varieties are vinified separately and left in contact with the skins for just about 10 days, in stainless steel tanks.

Ageing: the wine ages 6 months in steel vats and another 4 months in the bottle.

Characteristics: it presents itself with a very deep ruby red color, with a floral bouquet of cherry, black and wild berries, mixed with hints of aromatic herbs and roses. It has a harmonious and warm taste which is savory and persistent.

Food pairings: cold cut appetizers, first courses with sauces including game, red meat and aged cheeses.

Service temperature: 18° C.

Ageing potential: 5 – 7 years.

Alcohol by Volume: 14%.

Available sizes: 0.75 lt.