

PERSEO

DESCRIPTION

Perseo is the fruit of an idea developed over time with the desire to obtain great structure combined with an elegant aroma. It is produced with Merlot and Cabernet Sauvignon grapes that, after the harvesting, undergo a 4 week drying period in a fruit storage structure. After an 18 day fermentation, the wine is decanted in tonneaux oak barrels. Then it is bottled and left to age before it is available for our customers. It has a deep ruby red colour, with an intense bouquet of ageing aromas such as roasting along with red fruit aromas, typical of cherry and raspberry spirit. It is a full bodied wine, with rich fruity sensations that confirm the notes of the aroma, and with a particular persistent flavour. Perseo is recommended with red meats and matured cheeses, but it is also particularly good on its own. Serve at room temperature, (16°-18°C), in big balloon glasses, uncorking the bottle some time before serving.

VINES

This wine is made from a selection of Merlot and Cabernet Sauvignon grapes, vinified after a drying period

VINE TRAINING SYSTEM

Double Guyot with 3.500 vines per hectare. Production of 8.000 Kg. per hectare.

HARVEST

First week of October, by hand, laying the grapes in small boxes of 4 kg.

VINIFICATION

Grapes are pressed and left on the skins for fermentation, for 16-18 days.
The process temperature is 26°C.

AGEING

At the end of the fermentation the wine is aged in oak barrels for 18 months. It refines in the bottle for at least 6 months.

Alcohol content: 14,50% Vol.

Acidity level: 5,50 g/l

pH: 3,6

Extract: 35,00 g/l

Bottle sizes: ml. 750, 1500, 3000

