S. ANNA CILIEGIO

IGP Vigneti delle Dolomiti

Type Still red wine.

Grape variety 90% Schiava 10% Lagrein.

Production area Roverè della Luna.

Soil composition Sandy, alluvial.

Winemaking Destemming and short skin maceration, gentle pressing, static cold settling, fermentation at a controlled temperature of 18°C, followed by extended ageing on the lees, exclusively in stainless steel tanks, with malolactic fermentation.

Bouquet Elegant aromas of red fruit, highlighted by distinctive notes of cherry and blackberry.

Palate The structure is enhanced by well-defined tannins that contribute to the wine's complexity. Its distinctive delicacy makes for a refined tasting experience. It is best enjoyed slightly chilled to highlight its versatility. A remarkably well-balanced wine.

Serving temperature 12 - 14° C.



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