



"275"

"275" is a red wine obtained from a vineyard located at 275 meters above sea level, in Valtidone. This red is obtained from black grapes vinified in steel tanks with maceration on the skins.

Then it ages for at least 6 months in the bottle. It presents itself as a fruity and structured wine, with hints of mulberries character.

Sulphite's free

I Vineyard

AREA OF PRODUCTION:
Val Tidone - Piacenza - Emilia Romagna

TERROR:
clay

EXPOSURE:
South-West

ALTITUDE:
at 275 meters above sea level

PLANTING SYSTEM:
simple Guyot

I Winemaking

BLEND:
traditional red grapes

VINIFICATION:
Soft press, a controlled low temperature
in stainless steel tanks

AFFINAMENTO:
6 months in bottle before sale

I Wine

SYILL RED

PAIRING:
Try with roasts , red meat stews , cured meet

SERVING TEMPERATURE:
16°-18° C

ALCOHOL CONTENT:
13% vol