

RAMATO DELLA FIAMMA

GRAPES

Ramato della Fiamma 100%

AGING PROCESS

Grapes are selected and harvested by hands and collected in the boxes.

Usually it's done between the first and the second decade of September.

The fermentation is made at a certain controlled temperature after that we move them to a new french oak barrels of 300 liters. The wine is ageing for 24 months in oak barrels and one year in bottles.

SENSORY CHARACTERISTICS

This unique wine is produced from a vineyard with forty years of history and deep roots from our region.

It is a white wine treated like an old and aged red wine.

Aged in the tonneau, the body of the wine is dense and rich.

Preserved. Rediscovered. Loved.

ALCOHOL CONTENT

13,5- 14,5 % vol.



Podere
Palazzo