

SPIRITUM



GRAPES

Sangiovese, Merlot, Lambrusco.

AGING PROCESS

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

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

The fermentation lasts for 12 - 16 months, after At the end of the slow fermentation the wine is transferred in the french oak barrels o tonneaux.

The vineyard is located on the altitude of 250 meters above the sea level.

SENSORY CHARACTERISTICS

An intricate nose with intense dark red fruit, dried figs, and sweet spices.

Very complex on the palate with excellent structure and long aftertaste.

Soft and luscious tannins balance the evident balsamic notes.

ALCOHOL CONTENT

14-15 % vol.

Podere
Palazzo