

U Zeibon Rosso

Red table wine of Dolcetto, no filtration. Ruby red, fruity, blackberry and cherry. Service temperature 18°C, recommended for poultry and cheese.



Grape-vine

Dolcetto harvested from 12/09/07 till 21/09/07

Vinification

7 days in steel tank, fermentation temperature 23°C, selected and natural yeast

Winemaking

steel tank, during winter period of 2 months by 0°C for tartaric stabilisation, malolactic fermentation. This wine was not corrected with must or sugar neither acidified or disacidified.

Bottling

lot LTR901, 2600 bottles
bottled without filtration

Analytic description

alcol: 13,5 % Vol., total acidity 5,2 g/l, extract 25 g/l