



The Longanesi grape, called BURSON from the nickname of the family that discovered and developed it, is an indigenous grape grown exclusively in 200 hectares in the Ravenna province (Emilia-Romagna) by a handful of wineries. The peculiar aroma with fruity scents based on sour black cherries, spices and cocoa makes this wine one of the most appreciated and sought-after by real connoisseurs. It will also pleasantly surprise those who simply want to taste a very classy wine, the ideal companion for an important evening or simply for meditation.

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Burson

GRAPE VARIETIES

Uva Longanesi

WINEMAKING

In purity only in the best years. At late June, the grapes are accurately thinned out in order to obtain a better quality, followed by a selection of sun-facing bunches; the harvest is made in crates. Winemaking on the skins for about 15 days, with frequent pumping-over. Aged in French oak barriques for about 18 months. Aged in bottles for 6 months.

ANALYTIC DATA

Alcohol content: 14.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep garnet red color. Characteristic aroma of small forest fruits. Dry, full-bodied, lightly tannic and persistent taste.

GASTRONOMY

Grilled red meats, roast meats, game.

Serving temperature 20-22°C

AVAILABLE FORMATS

75 cl

