



Terrazze Retiche di Sondrio IGT "Cormelò"

GRAPE VARIETIES

Nebbiolo 90%, Merlot 10%

WINEMAKING

Manual selection of the grapes, destemmed, fermentation in small stainless steel tanks, aging in 30 hl barrels, casks and French and American oak barriques of first and second passage.

AGEING

18 months ageing before bottling.

ANALYTIC DATA

Alcohol content: 13.2 % vol.

ORGANOLEPTIC CHARACTERISTICS

Wine characterized by an intense red fruits aroma, full-bodied and fresh with a strong and full flavor.

GASTRONOMY

Perfect with white meats or rare-cooked red meats without gravy; fat fish like eel or especially tasty fish like stewed cod; medium seasoned cheeses.

Serving temperature 14-16°C

AVAILABLE FORMATS

75 cl

AWARDS

