



BISEST

Grapes:

Pignolo and Schioppettino.

Harvest:

Manual harvest from late September to early October.

Wine making and ageing:

It ages 12 months in barriques, 12 months in large oak barrels followed by 6 months of bottle-ageing.

Colour:

Ruby red with garnet shades.

Aroma:

An expansive nose of plum jam, dried rose petals, black pepper and juniper berry is blended with a ripe note of blackcurrant, vanilla and pipe tobacco.

Sensory characteristics:

The wine hits the palate with high acidity and tannin but it offers a combination of power and glycerine for a well-balanced multi layered texture. The finish is long with an almond aftertaste.

Pair it with tasty cheese and grilled red meat.

