



“INCONTRO”

This wine is born from the meeting of aromatic herbs and grapes vinified according to tradition. It was designed for the best moments of conviviality or meditation

DENOMINATION: aromatised wine

VINEYARDS: Red grapes selected on the hill of San Giorgio in Aramengo

TRAINING SYSTEM: traditional guyot

HARVEST: manual in September

ALCOHOL CONTENT: 18%

VINIFICATION: Stripping and maceration with fermentation on the skins, after malolactic fermentation is aged for about 24 months in wood.

Subsequently, the wine is placed for about 4 months in cold infusion with selected botanical herbs

CHARACTERISTICS:

- COLOR: deep ruby red with garnet hues typical of the infusion
- PERFUME: complex, intense and ethereal. Hints of red fruit combined with spicy notes of liquorice, anise, cinnamon and cloves
- TASTE: warm and enveloping, perfect balance between sweetness, tannins and the persistent note of aromatic herbs

COMBINATIONS: Excellent with dark chocolate, dry pastry, fine meal, for meditation. Fun in mixology where cocktail lovers can have fun trying interesting combinations

IDEAL SERVING TEMPERATURE: 10-12°C