



VISTORTA

## TRE ANNI

Classification	Red wine	Grape is totally destalked.
Grape Variety	I.G.T. Venezia Giulia MV (multi vintage) Three vintages blend for each varietal - Merlot - Cabernet Franc - Refosco dal Peduncolo Rosso	Average alcoholic fermentations for 7 days at 26–29 °C. Average post-fermentative maceration for 8–12 days at 22–25 °C. Malolactic fermentation is naturally induced in the tank at controlled temperature.
Applicazione del Regolamento Europeo vinificazione produzione VINO BIOLOGICO		Fining method The new wine stays in the concrete tank for one year in order to preserve freshness. One year wine stays for one year in third passage french oak barriques. Two years wine stays one year in 32 hl barrels.
Alcohol content	12.50%	Final blend of the different wines before bottling, 6 months fining in bottle.