



BRINDISI DOC RISERVA

Grapes

Negroamaro 100%

Production area

Apulia

Vinification

Grapes are handpicked exclusively from mid to end October. Fermentation takes place under a controlled temperature of 33°C for approx. 20 days to emphasize the structure and aromas. After that, wine is aged in French and American oak barrels for 10-12 months.

Description

A wine that recalls the taste of cherry with vanilla hints. It is characterized by delicate tannin, thanks to the maturation in barrique.

Food pairing

Perfect with game and mature cheeses.

Serving temperature

16° - 18°C

Bottle

Baros

Characteristics

Alcohol: 13.5%vol.

Residual sugar: 10 g/l

BRUNILDE
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MENZIONE



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