



Campo del Bepi

Grapes: Cabernet Sauvignon, Merlot (10%)

Quality: red wine.

Colour: deep ruby red.

Fragrance: slightly grassy nose harmonizing with the soft notes of acacia barriques.

Flavour: dry, full, round and velvety.

Serving temperature: 18-20°C., perfect when paired with roast, grilled or barbecued red meat, game, and mature cheese.

Vine training system: Trentino pergola / Guyot

Average grape yields: 9 tons/ha

Wine-making: 12-14-day skin-contact maceration, temperature control fermentation with continuous pump-over of skins and must.

Aging: 4 months in steel vats, 12 months in acacia barriques and final 4-month bottle refining.

Alcohol: 13 % Vol.

Total Acidity: 5,2 g/l