



**Aronne
Trevenezie I.G.T.**

This Wine is produced with the selection of the best red grapes of the company, in different percentages depending on the vintage quality in progress.

Origin: From our vineyards in Negrisia (Tv) and Pradamano (Ud)

Breeding system: Guyot, G.D.C., Cordon Training

Yield: 4500-5000 plants/hectare

Soil: medium texture, rich in trace elements, with limestone structure, in areas with presence of clay caranto.

Vinification: after the harvest, the skins and the must ferment for 15-20 days at a controlled temperature of 28-30 ° C in stainless steel tanks with Ganymede method. This method allows the fermentation soft without breaking grape seeds and skins to obtain soft wines. Then, the wine is left to age for a few months in steel tanks.

Alcoholic volume: 14,5%

Sugar: 6 gr. lt.

Acidity: 5,5 gr. lt.

Description: the passion that guides us like a star in the sky, donated his best fruit, Aronne, last born in our big family, obtained from a careful selection of grapes, vinified according to tradition, with the same care that a father has for his son. Only this, has resulted in Aronne, a wine that tasted sooner or later always whisper their origins. The complex and enveloping aroma, hints of ripe fruit and rich flavor, united by a good structure and personality, make it a great accompaniment to cold meats, meat dishes and cheeses. It is recommended a large glass at 16-18 °C.

Storage: in a cool place at 12-16 °C, protected from light, it is advisable to open the bottle at least one hour before serving.



The Wine Hunter Award
Merano



5 STAR Wines
91/100 punti