















## AUGUSTUS

Augustus is an elegant and strong red wine, of great drinking pleasure. Soft and silky, the wine is well balanced. Perfect matched with first courses with meat sauces, regional cold-cuts and medium-aged cheeses.

-  **Where it's produced** Valpolicella hills, 650m altitude.
  -  **Vine-training System** Guyot.
  -  **Grape Varieties** Corvina, Rossignola, Croatina.
  -  **How it's made** Late harvest wine. We wait for the physiological ripeness of the grapes, then we cut the vine shoots that carry the clusters and we leave them on the plant until mid-november. Then, we harvest and vinify with the method of cold maceration for 30 days. With the use of this particular technique we can obtain a wine that will be less acidic on the palate and with a more intense flavor.
  -  **Aging** Stainless steel until bottling.
  -  **Colour** Brilliant ruby red.
  -  **Nose** This is a fragrant and immediate wine, delightfully spicy with notes of red berry fruits such as blackcurrants, blueberries and cherries.
  -  **Taste** On the palate the wine is elegant with a persistent structure.
  -  **Serving Temperature** 16/18 °C.
  -  **Glass Type** Gran Ballon.
  -  **Format** 0,75L.
  -  **Suggestions** Store in a cool place away from direct light.
- % Tecnical Data**  
**Alcohol Content:** 14.5% - **Total Acidity:** 5.5 g/L  
**Residual Sugar:** 8 g/L - **Dry Extract:** 44 g/L