

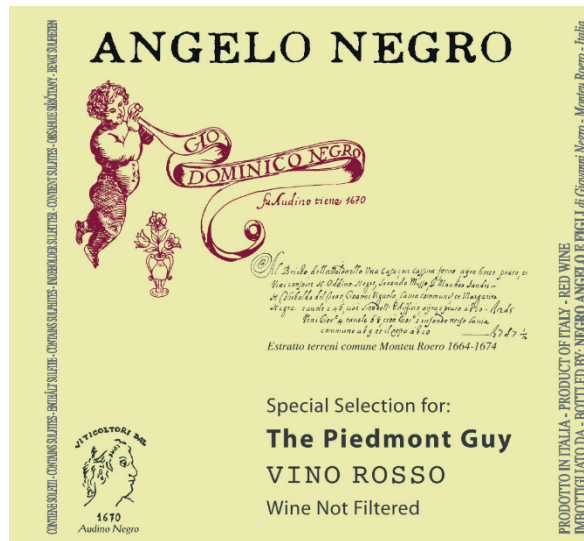
ANGELO NEGRO

Unfiltered VINO ROSSO

Grape Variety: Brachetto

Soil: calcareous + sandy

Harvest: September
hand-picked grapes



VINIFICATION

Maceration: cryo-maceration for 24 hours

Fermentation: native yeast; stainless steel; floating cap for 10 days

Maturation: stainless steel for 5+ months on the lees of Arneis with regular battonage

Bottling: unfiltered; unfined

SENSORY PROFILE

Cherry red color with purple hue. Cloudy due to presence of residual yeast. Bright, fresh aromatics coupled with delicate hints of violet and rose. A pleasantly tart wine with notes of candied red fruit on the palate. Chill, shake, serve!

Serving Temperature: 50-59°F