



BECCACCIA  
ROSSO

RED WINE







**PRODUCTION AREA:** Emilia Romagna

**WINEMAKING PROCESS:** Alcoholic fermentation at controlled Temperature 25-27°C for 5 days. Soft press then draining the wine into stainless steel tank to complete alcoholic fermentation at 22°C. Malolactic fermentation. Ageing in tank.

**TASTING NOTE:** Red wine of excellent structure, full-bodied and balanced. Wide and persistent scent.

**SERVING SUGGESTIONS:** Goes well with first savoury dishes, salami, roasted and grilled meats, cheese.

 <p><b>SERVING TEMPERATURE</b> 16-18°C</p>	 <p><b>ALCOOL</b> 11,5</p>	 <p><b>GRAPE VARIETIES</b> From the best Italian soil and from the best grape variety.</p>	 <p><b>RESIDUAL SUGAR</b> 6g/l</p>
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