

JAIRO ROSSO

VINO DA TAVOLA ROSSO



GRAPES

Italian grapes

TASTING NOTES

Brilliant red colour. At the nose aromas of ripe fruit such as cherries and blueberries. The taste is smooth, structured and balanced.

WINE MAKING

The harvest usually starts during the first week of October.

The grapes are immediately vinified after being picked up. Fermentation lasts for about 20 days, at controlled temperature of 20°-24° C.

After the racking of the must the wine is aged in barrels and stainless tanks for about 6 months.

FOOD PAIRING

Perfect for all the meal and combined with pasta. Excellent with grilled meat and with medium matured cheeses.

Serving temperature:

16° - 18° C

Alcohol:

13,00% vol.

Formats:

Bottle 0,75 lt

