



Eclisse

Blend of Cabernet and Dolcetto Superiore grapes for a structured wine, fruity and very intense. Also suitable for long aging

Sensory Profile

Colour

Intense ruby red with garnet.

Bouquet

Winy intense, distinctive, with hints of ripe fruit combined with a hint of cabernet typical herbaceous.

Taste

Wine with good body, dry but very harmonious.

Maintenance

In fresh place, deprived of light with lain down bottle.

Combining

Suitable for main courses of meat, medium-aged cheeses but intense and rich flavor.

Serving Temperature

14°-16° C.

Specifications

Wine Type

Dry Red

Grapes

70 % Cabernet Sauvignon, 30 % Dolcetto

Vineyard

Cover-cropped with legumes through end of June, then mulched.

Harvest

Hand-picked, with rigorous grading of bunches. Mid/Late September, upon perfect maturation.

Vinification

Careful destemming, then soft pressing of the grapes. Fermentation in red at controlled temperature.

Maturation

Five months in stainless steel, then 18 months in wooden barrel.

Cellaring Potential

8 years.