



UBERTI

Viticoltori dal 1793 in Erbusco

ROSSO DEI FRATI PRIORI

vino da tavola

AREA OF PRODUCTION: vineyard named Ciusi belonging to the Uberti Farm in Erbusco

GRAPES USED: 100% Cabernet Sauvignon.

PRODUCTION PROCESS: Drastic cutting down of the yield per Ha through a severe selection of the grapes. After maceration on the peels, the must is placed in French oak barriques where both alcoholic and malic acid fermentation will end up, the latter being necessary to refine the must. Only after 24 months the wine will be bottled and left for other 12 months for a further refinement.

ORGANOLEPTIC CHARACTERISTICS

Rather deep ruby red colour. Very rich scent (it reminds of vanilla). Extremely full and velvety taste.

Alcoholic content: 13%.

Total acidity: 6

Serve it at a temperature of 18°C.

It bears a very long aging if kept in an ideal environment.

It is a good accompaniment to roasts and cheese: delicious to sip.

AVAILABLE FORMATS:

0,750 lt. Bottles and 1,50 lt. Magnum