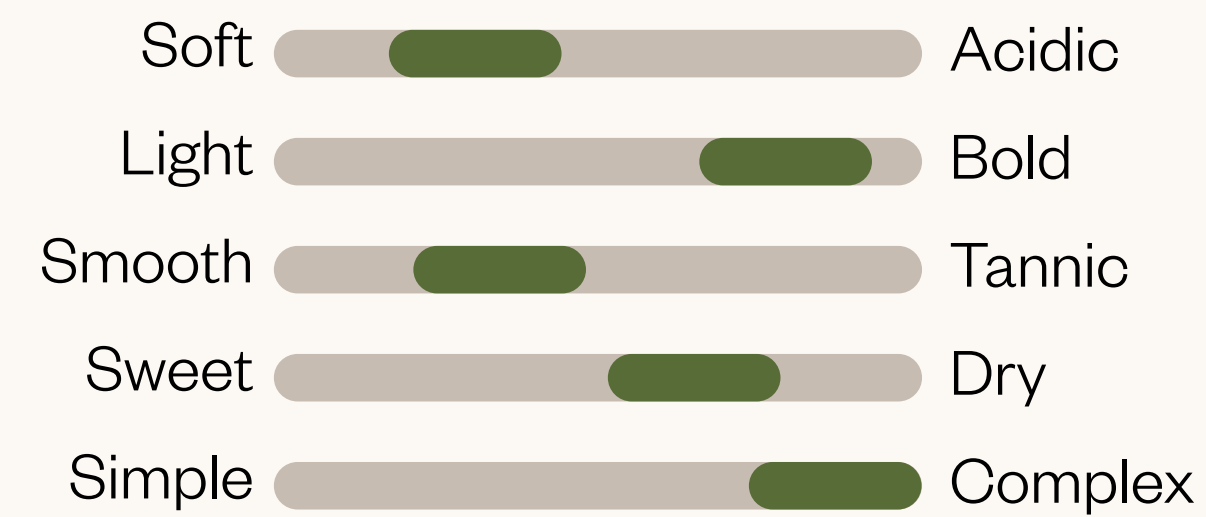


Sedici by Cantine Erario

TYPE	Complex and round red
VINTAGE	2017 Riserva
VOLUME	75 cL
ALC. CONTENT	16 %

Wine profile



Tips to enjoy

FOOD PAIRING
Ideal to pair with heavy meat sauces, pork stews and grilled meats

SERVING TEMPERATURE
16 °C open a few hours before drinking, preferably decant

AGING POTENTIAL
12 years

Tasting notes

NOSE Ethereal, fragrant and spicy aroma with hints of red berry fruit bitter almond and vanilla, enriched with liquorice and unsweetened cocoa

MOUTH Dry, warm, complex, intense and concentrated, with a pleasantly tannic background.

Vineyard and vinification

GRAPE VARIETIES
Primitivo di Manduria

TERROIR
Mix of limestone & clay

TERRAIN AND ELEVATION
Plains 90m

LOCATION
Manduria, Taranto, Puglia

VINEYARD
The grapes are grown on 70 year old Alberello plants and after a strict selection manually harvested.

VINIFICATION
Slow fermentation at a strictly controlled temperature around 20 degrees

MATURATION
Maturation in stainless steel tanks during 12 months, followed by 12 months in oak (barrique) and a minimum of 6 months on the bottle

