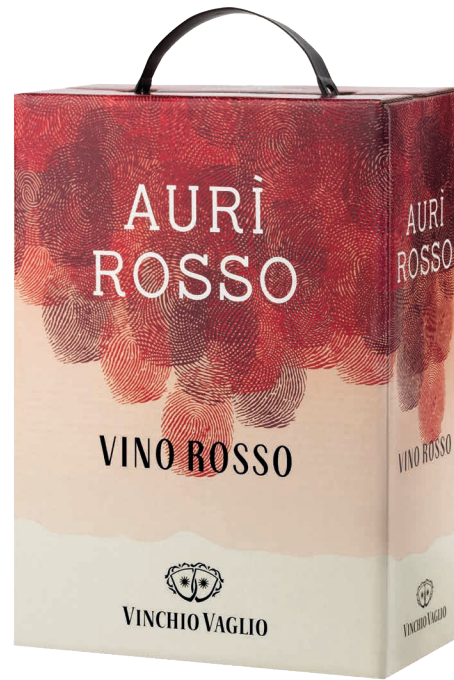


# AURÌ ROSSO

RED WINE



“Aurì”, from the Piedmontese “*al rio*” indicates a road next to the winery that used to lead to some natural springs from which gushed out a small stream that provided water all year long. What does water has to do with wine? They have one thing in common: they are always present on our tables. The idea is to produce a young, fresh, fruity, easy drinking wine at an affordable price.

**GRAPES:** Various red grapes.

**SOIL:** Sandy soils with a clay marl.

**ALTITUDE:** 250 m. above sea level.

**EXPOSURE:** East and West.

**VINE TRAINING - DENSITY:** Guyot. 4500 vines per hectare.

**HARVEST:** On the third week of September, the grapes are harvested in the morning and delivered to the winery during the day, so that the grapes arrive fresh at the winery.

**VINIFICATION:** After crushing and destalking the grapes, the must is sent to vertical stainless tanks. The alcoholic fermentation and maceration last around 5 days. Much automatic pumping over is carried out to extract the polyphenolic substances from the skin. The fermentation occurs at a constant temperature of 25 °C.

**AGEING:** The malolactic fermentation takes place immediately after the alcoholic fermentation and the wine remains in stainless steel tanks for about 3 months prior to bottling.

## TASTING NOTES

The colour is ruby red with bright violet hues. The wine has an intense fruity and vinous nose with aromas of little red fruits. On the palate, the wine is round, fine, fruity and easy drinking.

**PAIRINGS:** aperitive with cheese or salami board, all kind of starters or light first course dishes, noodle or vegetable soups, salads, white meats.

**ALCOHOL CONTENT:** 13% vol.

**SERVING TEMPERATURE:** 18 °C.

**SIZE:** 3 l - 10 l.