



TENUTA  
MARTINELLI

**ÈRMAN**  
SEBINO IGT RED

**GRAPES:**  
Cabernet e Merlot

**VINIFICATION:**  
After a scrupulous qualitative selection of the bunches, the grapes are brought in small crates to the cellar for immediate destemming-crushing. Fermentation is carried out at a temperature of about 25 ° C. Maceration of skins with grape seeds takes about three weeks. Then follows the racking. Subsequently, it is aged on “noble lees” in wood for one year. A further refinement in steel follows. Before being released, the wine is refined in bottles in an air-conditioned environment.

**COLOR:**  
Very deep ruby red with violet hues.

**PERFUME:**  
Aromas of violet, cherry, currant, spices mixed with the wood toasting flavor.

**TASTE:**  
Striking is the tannic elegance of the vines contextualized with velvety-softness. The reserve lends itself to aging for up to two years in bottles.

**ALCOHOL:** 15°

**SERVICE TEMPERATURE:** 18°C

