



TENUTA
MARTINELLI

ÉRMAN
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: 14,5°

SERVICE TEMPERATURE: 18°C

