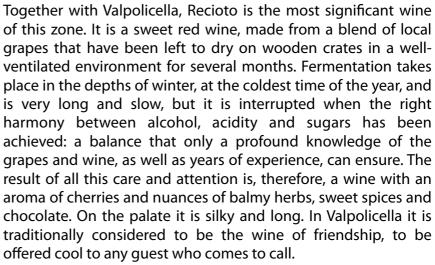






CONTRÁMALINI







**Grapes**: Corvina, Corvinone, Rondinella, Molinara and other local varieties.

**Production**: the grapes are harvested and selected in September/October, then placed in small wooden crates to dry in well-ventilated rooms for a long period of time. Pressing, destemming and fermentation with maceration at 20°C and daily automatic punching down of the cap. The wine is then drawn off, still with high residual sugar, and the fermentation is arrested with a series of rackings.

**Maturation**: several months in stainless steel tanks and then several months in bottle.

**Alcohol**: 13,5/14,5% vol.

**Serving temperature**: 14°- 16°C

Food pairings: desserts with chocolate, cherries or berry fruits;

shortbread pastries.

Bottle size: 0.50 l.

