

LA VELA



TYPE

Pink wine

GRAPE VARIETY

Montepulciano 100%

FIRST HARVEST

2025

VINEYARD

South exposure coast

GRAPE YEALD FOR PLANT

2 kg of grape

ANNUAL PRODUCTION

2.000 bottles

ALCOOL

12% vol

HARVEST

Manual, last week of August

FERMENTATION AND AGEING

Soft pressing of the bunches with static decantation of the must, fermentation at a controlled temperature and refinement on the lees for 3 months



NOTE

Fresh and elegant on the palate, soft and balanced with a refreshing persistence.

PAIRINGS

ideal with aperitifs, fish dishes and fresh cheeses

SERVING TEMPERATURE

11°C - in crystal glasses

CONSERVATION

A bottle always lying in the dark, in a dry place, without significant temperature changes.

[illegible]

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