

"Il Reale"



Grape Variety : Red grape variety
Domain : Azienda Vitivinicola Blengio di Reale Daniele
Type of Soil : Calcareous
Density of Planting : 4000 Vines/ha
Age of Vines : 3 years
Yield : Fine and steady (around 2,9 kg/stock)
Features : 12,5% alcohol, contains SO2

Cultural method : Guyot

Grape variety characteristics: In this variety the medium size leaves have three or five lobes, being the width bigger than the length. The bunches are quite big and sparse on average, with 2 or 3 side clusters; the berries are small, blue black coloured and with bloom on the skin.

Vinification: The vinification process is the traditional one with fermentation on skins. Refining takes place in stainless steel tanks.

The Colour : Intense ruby red with purple highlights.

The Bouquet : Pleasantly vinous with a characteristic fruity aroma

The Taste : very rich in tannins, slightly round-sweet aftertaste.

Serving Suggestions : Red meat, first courses.
To be served at 18°C

Aging Capacity: 4 years.

Total acidity: 5,0 g/L

Residual sugars: < 5,0 g/L