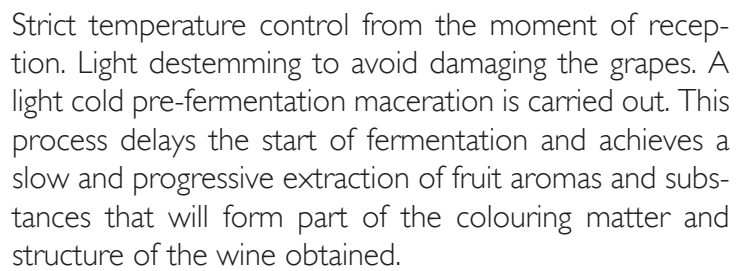
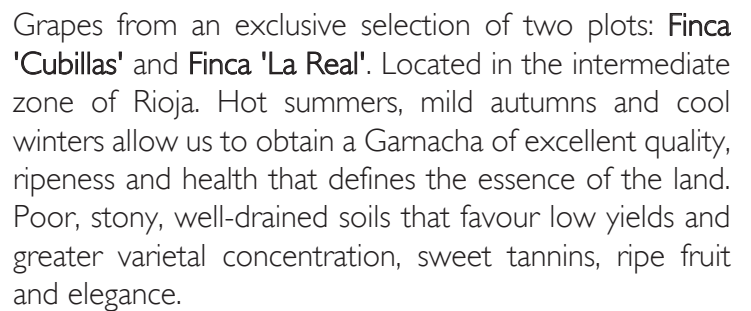


DESDE 1882



Alcoholic fermentation for 10 days with temperature control that does not exceed 26°C and pumping-over operations to homogenise and favour extractions. Post-fermentation maceration for 4 days.

Malolactic fermentation in American oak barrels and kept in contact with its lees for a total of 2 months.

