



Auxo

Colli di Luni D.O.C.

WINE NAME: "Auxo"

DENOMINATION: Colli di Luni D.O.C. Red

ALCOHOL CONTENT: 13%

GRAPES: Sangiovese, Ciliegiolo, Canaiolo

LOCATION OF VINEYARDS: Castelnuovo Magra, Ortonovo, Sarzana (SP).

Type of terrain: stony, rich texture.

Cultivation system: Guyot.

Planting density: 4,000 plants per hectare.

Average age of the vines in production: 30 years.

Period and method of the harvest: middle/end of September; manual harvest.

Type of fermentation tanks: Stainless steel

Vinification technique: 10 days resting on the skins, after racking, fermentation in steel tanks and ageing for 6 months in large oak barrels.

Temperature control system: automatic heating plant

Method and duration of the ageing: 6 months in large oak barrels.

ORGANOLEPTIC FEATURES

Intense ruby red colour.

Persistent aromas of ripe fruit and berries, prunes and red mulberries on the nose.

The clear spicy note recalls black pepper and liquorice.

The wine is warm and soft but well-balanced by the significant structure and pleasing tannin.

COMBINATIONS

Particularly suitable for red meat or baked dishes.

SERVING TEMPERATURE: 16/18 °C

SERVING GLASS

Serve in balon wine glasses, not too large, that bring out the structure of the wine.

