

# AETERNUM

A blend with a strong identity, warm and bewitching, classic bordeaux blend from the union of two blackberrices wines, Cabernet Sauvignon and Merlot. The color is almost impenetrable, it's a purpurean red with purple reflections. His eternal aromatic notes caress your palate bringing to your mind green notes of underwood, floral and fruity, like black cherry and blueberries, black currant and mature plum. In the end you feel his spices notes, sour cocoa notes and tobacco, result of a long definition in barriques. Ideal to pair with charcuterie board with bloody cheeses, steak, tenderloin with green pepper and amatriciana pasta.

**Varietal:** 90% Cabernet Sauvignon and 10% Merlot

**Location:** Aprilia (Lt)

**Vineyard surface:** about 5 hectares

**Vineyard altitude:** about 150 m s.l.m.

**Type of soil :** volcanic, rich in skeleton and mineral elements.

**Row of the vineyard:** Guyot espalier

**Density:** 4.333 vines per hectare

**Production per hectare:** 1.3 kg

**Soil yield:** 60%

**Harvest time:** mid-September

**Type of selection:** by hand in crates

**Vinification:** in red, alcoholic fermentation conducted with controlled temperature with continuous delestage and pumping over. Malolactic fermentation entirely carried out in French oak barriques. Finishing method, batonnage in steel for at least 4 months, then in the bottle before being put on the market.

**Temperature of service:** 18/20 °C.

**Vol** 14%

