



## SERBELE

COLLI DI CONEGLIANO DOCG RISERVA ROSSO

“Giving shape and substance to local and human values”.



**Cultivars:** Merlot, Cabemet Franc, Cabemet Sauvignon, and Marzemino.

**Production area:** Rua di San Pietro di Feletto (45°54'36"N 12°15'35"E).

**Altitude:** 200m to 250m above sea level.

**Cultivation of the land:** Entirely by hand.

**Training system:** Guyot.

**Harvest:** By hand, using crates.

**Winemaking and ageing technique:** Maceration on the skins for two weeks, malolactic fermentation in barriques and subsequent ageing for at least two years in barriques and six months in the bottle.

**Properties:** Impeccable, linear and leisurely. This wine unfolds slowly, revealing its roots on almost inaccessible land where the grapes ripen late. It is masterfully aged, allowing the fruit flavours to make way for spicy, balsamic notes.



### TECHNICAL DETAILS

<b>Alcohol content:</b>	13,5%	vol.
<b>Acidità totale:</b>	5,7	g/l.
<b>Ph:</b>	3,60	
<b>Serve at:</b>	18°	

The figures are approximate because they vary from one vintage to the next.

SIZES	PACKAGING	GIFT PACKS
750ml.	6 horizontal bottles	1 / 2 / 3 lithographed
1500ml. (available on request)	3 horizontal bottles	1 / 3 / 6 wooden Individual wooden