



V43627075

Red wine

Amatia is the name of a Nereid. The name Nereid comes from ancient Greek and means 'flow', 'fluid' or 'liquid'. According to Greek mythology, the Nereids are sea nymphs, daughters of Nereus and the Oceanina Doris. They were considered immortal creatures with a benevolent nature. Amatia includes a selection of everyday and easy-to-pair wines.

Production area North-east Italy

Vine Merlot, Cabernet

Training system Spurred cordon

Harvest period End of September

Characteristics

Production process

The grapes are generally harvested at the end of September, gently pressed and vinified in red. The must remains in contact with the skins for a period of 10-15 days. Pump-overs are carried out daily to allow better extraction of aromas, colour and polyphenolic compounds. Once fermentation is complete, the wine is separated from the skins and matured in steel tanks. The grapes of the two varieties are vinified and fermented separately. Finally, the two wines are blended and then stabilised, filtered and bottled.

Organoleptic characteristics

Colour and appearance Ruby red with violet hues.

Bouquet Notes of red berry fruit (particularly raspberry and currant) and balanced herbaceous and humus scents.

Taste Dry, persistent with a moderately tannic finish

Chemical characteristics

Alcohol 12 %

Sugars 3-5 g/l

Acidity 5.00-6.00 g/l

Serving temperature 16-18 °C

Serving Suggestions

Perfect with grilled meat and tasty first courses.

Enjoy it with in 24 months

Recommended glass Ballon.

