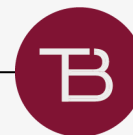


ISOLA AUGUSTA

SCHIOPPETTINO IGP



GRAPES: Schioppettino

VINE AGE:

ALTITUDE: Around 150 f.a.s.l.

EXPOSURE: South

SOIL: Clay, silt and sand



WINEMAKING

Pomace is left to macerate for 10 days. Alcoholic fermentation at controlled temperature.



REFINEMENT

4 months in bottle



TASTING NOTES

Ruby red colour with garnet hues, a scent of wild berries and spices. The taste is soft, well-rounded and lingering. Overall a very elegant product.

