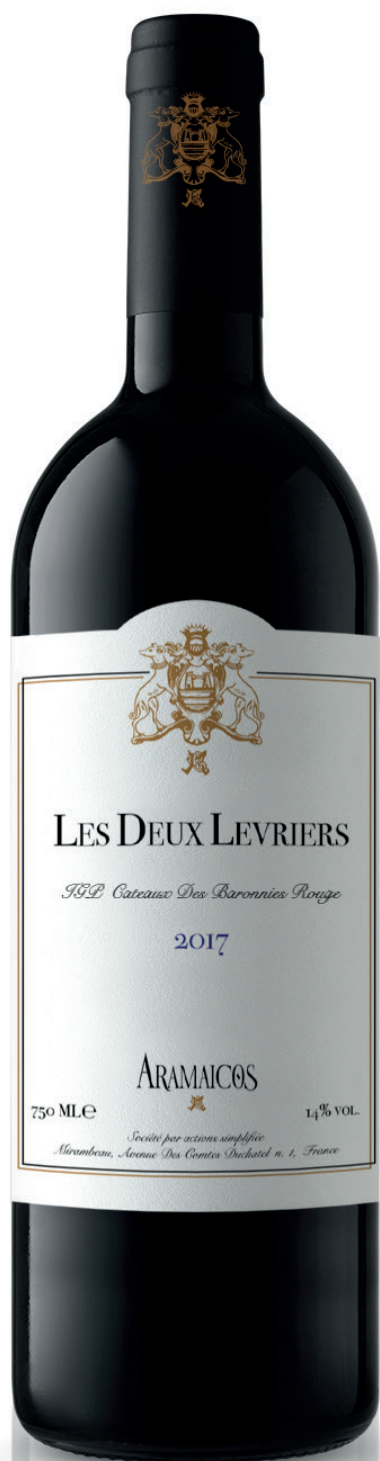




LES DEUX LEVRIERS



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COTEAUX DES BARONNIES ROUGE

The wine

Intense ruby color. The nose is direct with notes of red fruit, blackberry, blueberry and then licorice and wet earth. Excellent integration with wood. The palate is dynamic, intense, elegant with well-integrated tannins. Important and persistent finish.

Winemaking

During the harvest, the grapes are strictly selected choosing only the best berries. Merlot, Cabernet Sauvignon and Syrah are vinified separately and, only after the alcoholic fermentation, the wines are combined to go into small French oak barrels where malolactic fermentation takes place. The wine ages in barrels for 12 months before being destined to bottling.

Data sheet

Grapes

Merlot, Cabernet Sauvignon and Syrah

Production area

Department of Mirabel-aux-Baronnies, Nyons

Vineyard altitude

300 metres above sea level

Soil type

Clay

Cultivation system

Guyot

Density of vines

4.000 per ha

Production per hectare

40 quintals

Grape yield in wine

60%

Average age of vines

15/20 years

Vinification

Maceration on the skins for 16 days. Bloodletting 15%.

Ageing

In barriques allier and never new for 12 months

Harvest time

First days of September

Alcoholic fermentation

In stainless steel for 16 days

Malolactic fermentation In oak barrels for the entire process

Alcohol

14,00 %

Total acidity

5,15 gr/l

Dry extract

38,50 gr/l

Ph

3,72



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FAMIGLIA MAINETTI