

ZERDÍ 2022



IGT benaco bresciano rosso

GRAPE VARIETIES

Rebo.

DESCRIPTION

A deep red ruby color. Scents of ripe red fruits, with hints of spices. Sapid, good volume, harmonious.

SERVING SUGGESTIONS

Cold cuts, white meats, roasts and mature cheeses.

YIELD PER HECTARE

60 hl

HARVEST

Late September and early October with fully ripe grapes

VINIFICATION

Maceration and fermentation by indigenous yeasts for 14 days in temperature-controlled stainless steel vats.

Maturation in large Slavonian oak barrels for approximately 24 months. The wine then spends a period in stainless steel and in bottle prior to release.

ANALYTICAL DATA

Alcohol 14,50%, Total Ac. 5,40 g/l, Dry Extract 29,50 g/l, Residual Sugar 0 g/l, Ph 3,50

BOTTLING

June 2025 - Unfiltered

CLOSURE

Technical stopper from bioethanol.

TOTAL PRODUCTION

6.000

Made in Italy

Contains Sulphites

