



COME AND SEE US:

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Grape varieties

100 % Pignolo

Origin

Italy, Venezia Giulia, Collio, Oslavia

Soil

calcareous clay

Vinification

manual harvest, total destemming, 45 days maceration in oak barrels, with 2-3 punchdowns per day, alcoholic fermentation with native yeasts

Ageing

6 years in old oak barrels on its fine lees, minimum 2 years in the bottle

Characteristics

Red, Natural, Still, Profound and complex

Properties

Alcohol: 15 %, SO2: 3, Residual sugar: <2 g/l

Also appears in:

Price: Más de 50€



RADIKON PIGNOLI

RADIKON, Collio, Oslavia

2013 26209 50 CL

2013 26209 1 L

NATURAL