

pentita
L'ASTEMIA



→ **Grape variety:**
indigenous vines

→ **Vinification:**
fermentation and maceration
for approx. 30 days

→ **Aging:**
24 months in tonneaux

→ **Serve at:**
14/16 °C

VINO ROSSO DINAMICO® LIMITED EDITION

An important pairing mix, both in the selection of the grape variety and its presentation in a stylised, evening wear bottle. Characterised by great balance, this wine has no appellation and is limited edition only.

Towards the end of its aging the blend is kept in steel vats for a few weeks before being bottled.

A powerful red wine, rich and elegant with light garnet reflections which illustrate the refinement of the terroir, capable of producing wines which age for some time and have a complexity and variety of perfumes.

Notes of blackberries and cherries evolve into hints of leather and mature plum, revealing an enjoyable touch of oak.

The vivacity of the tannins is contained within a good structure and a light acidity makes it fresh, enjoyable and easy to pair with a range of foods.