



SIRESOL

WINE AND THE SENSES

This is a ruby-red wine with deep garnet hues. Its variegated aroma is spiced with hints of vanilla and cherry. The round, full-bodied flavor culminates on a lightly spicy note.

FOOD MATES

In pleasing elegance, Siresol Red accompanies any type of red meat, whether braised or roasted. It goes well with aged cheeses. Serve at a temperature of 16-18° C.

TERROIR

The terrain lies in the hill country near Verona, between 100 and 350 meters above sea level. It is clay-rich with limestone patches. The cultivation system demands a double Veronese pergola. The plants are between 20 and 25 years old. Plant density is 2,700 vines per hectare, yielding 60 hectoliters per hectare.

ACIDITY: 5,6 gr./l.

LONGEVITY: 6-8 years

WINE-MAKING

Grapes are hand-harvested at the end of September. The grapes are dried for 60 days in order to gain high concentration. After stemming, they are softly pressed. Fermentation temperature is 25°. Maceration lasts for 10 days, with programmed punching 3 times daily. Once Malolactic fermentation is completed, the wine is aged in wooden barrels for a minimum of 2 years, one part in a large 50 hL barrels of Slavonian oak and the other part in 2.25 hL French oak barrels worked in different toasts.

GRAPE VARIETY: Corvina, Rondinella, Oseleta, Croatina, Cabernet



105 calories



750ml/1,5 L/3L



16% vol.



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