



Vesevo

ENSIS

Taurasi DOCG

Bottle capacity: ml 750

Varieties: Aglianico

Production Area: Province of Avellino.

Vinification: Stalk-stripping and delicate crushing. Maceration for 20-25 days at a temperature of 26-28°C. 16 months barrel ageing followed by maturation in bottle.
Idea of the Wine: Wine made for young drinkers, with enough experience, that are seeking good value for money

Sensory Features: Bright deep red. Intense and complex, red berry flavour with faint notes of vanilla. Slightly tannic, tannins are firm and smooth, clean and dry on the finish.

Best Served with: Rich main courses, meat and roast game

Serving Temperature: About 18 °C



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