

# Negreita by Bernaví



Vino de Autor



## Morenillo Montepulciano

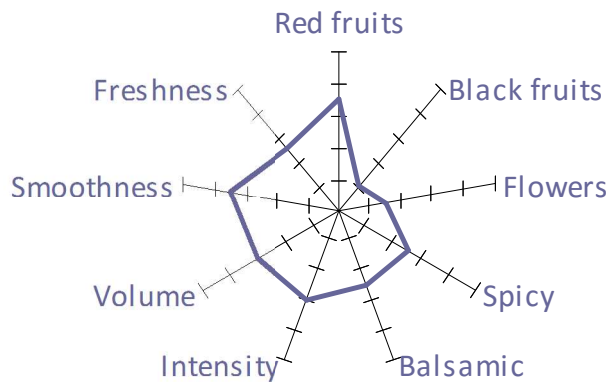
Vintage **2012**

14% Alc. By Vol.

Aging: 12months in 3000 litres

Slavonia oak barrels

Bottles of 750 ml and 1500 ml



## THE WINE

A fusion between italian and catalan grape varieties and winemaking traditions. The expression of a terroir and personalities of vine growers and wine makers. A red wine ("vi negre" in catalan) with the italian touch.

## WINEMAKING

A careful selection of the grapes harvested by hand in boxes of 15 kilos and at the correct point of ripeness. Controlled fermentations and long macerations allow the extraction of each variety personality. The wines blend is made after fermentation and aged for 12 months in Slavonia oak barrels of 3000 liters: elegance, respect and integration. Naturally stabilized and left to rest in bottle.

## TASTING

Ruby color of medium intensity and bright. Aromas of red fruits are integrated in an aromatic complexity with floral and earthy touches. In the mouth, powerful but elegant, reveals a great Mediterranean character, warm and enveloping, well balanced. Round tannins, not dry

## WE RECOMMEND

A versatile wine for several occasions. It is appreciated by the glass and with autumnal dishes, red meats, as well as aged cheeses and cured meats. We recommend to open the bottle a few minutes before serving.

