FRATELLI





ZIVA RED

Variety: Blend of indigenous red grape varietals

PRODUCTION INFORMATION

Vineyard: Akluj – Deccan plateau region Altitude: 548 m (1,797 ft) above sea level Soil Composition: Well drained fertile soils rich in organic matter Cultivation Technique: Y system Plants per Hectare (IHa = 2.5 acres): 3333 Harvest technique: Hand picked from 8 am - 6 pm Yield/Ha: 18 tons Total Production: 90,000 bottles

FERMENTATION PROTOCOL

Fermented at 25-28° C, in stainless steel tanks for 10-15 days and final ageing in stainless steel tanks.

WINE ANALYSIS

Alcohol: 12 Acidity: 5 pH: 3.5

TASTING NOTES

Fruit forward, light body, juicy red cherry with floral aromas