

Product Name PRESIDENTIAL RESERVE

Grapes 100% Aglianico

Wine-making Presidential Reserve is a noble red wine, obtained from selected bunches from the best vines of Dodoma.

The grapes are harvested by hand and left to raisin in special crates for 1-2 months, the grapes increase in sugar and extracts by 25-30%. At the end, the dried grapes are crushed and left to ferment for 25-30 days. Then, the product is pressed and racked in steel tanks where malolactic fermentation takes place. Afterwards the wine is placed in wood barrels where it ages for 18-24 months, before bottling.

Characteristics A vigorous, full-bodied deep garnet red wine. Clean and vibrant fragrances of blackberries and cherry with notes of vanilla. Warm and rich, with polished, silky tannins and a long and smooth finish.

Serving suggestion Excellent with beef, wild game and mature cheeses.

Uncork one hour before serving.

Best served at 18° C.

Alcohol: 14,5% by Vol.

Content: 750 ml

