## GILLARDI "NOSTRO"



Bursts through the glass with dark red cherry, plum, cocoa and spice. Bright acididty on the palate with soft and supple tannins and a long finish.

Color: Red

Grapes: 70% Dolcetto, 30% Merlot

Soil: Limestone, clay

Age of Vines: 30 Years old

Altitude: 500 m above sea level

Yeast: indigenous

Fermentation vessel: stainless steel

Aging: 8 months in 13hl Slavonian oak barrel

Production: 1,680 Bottles

