Gillardi

FIORE DI HARYS

Rich and dark with developing leather balanced with black fruit on the nose. Coffee and tobacco on the palate with a long and powerful finish.

Color: Red

Grapes: 45% Dolcetto, 30% syrah, 20% Merlot, 5% Cabernet Sauvignon

Soil: clay and calcareous

Age of Vines: 40 Years old

Altitude: 270 m/above sea level

Aspect: Southeast

Training System: Guyot

Yield per Hl/Ha: 50 Hl/Ha

Fermentation: in French oak using malolactic fermentation and ambient yeasts

Aging: 18 months in French oak

Production: 3,000 Bottles

Sustainably Produced ☺

Represented by Soilair Selection

Sevenfifty.com/gillardifiorediharys