

Aperyron

RED WINE FROM NATURALLY-DIED GRAPES
ORGANIC WINE

A sipping wine, da meditazione, that delights both body and soul. With its near-endless progression, its sensuous fragrance, and crisp freshness, Aperyron enfolds the velvety silence of a modest paradise, where vintages do not matter, only the hand of man in symbiosis with nature. Just as for one of Greece's pre-Socratic philosophers everything derived from aperyron, or the infinite, so does the infinite "mother" ferment our naturally-dried famoso grapes, giving rise to this wine. And infinite as well are the bouquet and palate of Aperyron.

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| Grape: | 100% Famoso di Cesena <small>indigenous</small> |
| Production: | Kg. 0.8 - 1 for plant |
| Yield per Ha: | 5.300 Plants |
| Training system: | Guyot |
| Harvest: | Manual and drying up to a sugar concentration of 300 mg/lt. |
| Soil: | Ranchi with Messinian sands and evolved red clay, typical of the territory |
| Winemaking: | Georgian anfora with acetic mother, spontaneous fermentation. |
| Ageing: | 1 Year |



375 ml e

