



Eclisse

collina torinese d.o.c. rosso

Produced with a mix of Barbera, Freisa and Bonarda grapes. A very original autochthonal wine characterized by the harmony of its taste. The structure of Barbera and the typical aroma of Freisa and Bonarda give to this wine a perfect complexity, a particular flavor and aging attitude.

grape	60% Barbera, 30% Freisa, 10% Bonarda
origin	Cinzano Torinese, Piedmont
vinification	destemming and soft pressing fermentation long maceration
aging	9 months in wood 6 month in bottle min.

CHARACTERISTICS

colour	intense ruby red with violet reflections
odor	red fruit, cherries, plums, violet
flavor	full intense, soft, ripe cherries
matching	piemontese cooking, red meat, cheese

TECHNICAL CHARACTERISTICS

alcohol	13,5 % vol.
tot. acidity	5,5 g /L
sweetness	<1 g/L
bottle packing	noble 0,75 case of 6 bottles