



LA MERIDIANA

## DIÒNISIO

Produced by withered grapes of Marzemino and Rebo variety.  
The wine that results have 15° alcohol content and natural residual sugars over 10 gr/lit. It matches with dessert, cheese or as meditation wine.



### TECHNICAL DETAIL

WINE: Dioniso

GRAPES BLEND: Marzemino, Rebo

GRAPES PRODUCTION PER HECTARE: 6 ton

PLANTING DENSITY: 3800/4000 vines/ha

PLANTING SYSTEM: Guyot espalier

EXPOSURE: South-East 180 metres above sea level

SOIL TYPE: morainic, medium mixture, loose, good drainage, grassy

GRAPES MANGEMENT: 40 days of drying in boxes exposed to air stream

WINE-MAKING TECHNIQUE: fermentation, aging and refinement in "barriques"

### ORGANOLEPTIC CHARACTERISTICS:

Colour: very strong garnet red

Bouquet: chocolate undertones, prune, black cherry, great intensity

Flavour: dense and austere, perfect mix between sweetness and tannic structure

Body: strong and elegant

Persistence: long

Alcohol: 15%

Residual sugar: 13 grams

Total acidity: 4,80

Pairing: dark chocolate, cherry jam tarts, cheese

Longevity: 8 years

Serving temperature: 18-20 degrees