



**Tradition** Amistar is a specific composition of several grape varieties in memory of our family history. In order to produce wines of exceptional quality a truly ripe harvest and a small percentage of a late harvest is required, as is an optimum harmony among growth and yield. Amistar is a philosophy, which begins in the vineyard and is accomplished enjoying a glass of wine.

## Amistar Cuvée Edizione Rossa

### Vine variety

Cabernet Sauvignon, Lagrein, Merlot, 5 % Cabernet Franc, 5 % Petit Verdot. This selection is a choice of the best batch or edition of a vintage of the red cuvée, it contains 10% dried grapes (dried on the vine).

### Description

This Edizione Rossa is a selection from the best Barriques after about two year storage. This creation deliberately breaks the ranks. Its complexity in aroma and palate and in particular its strength and versatility make this Amistar Edizione especially interesting for discerning moments.

### Position

Grapes from several locations in Laives, Cortaccia, Caldaro and Termeno, 250 m to 450 m altitude.

### Land

The land goes from loam to deep porphyry.

### Harvest

Late september to early-mid october (dried grape harvest) due to different locations. The Amistar concept requires a minimum of 19.0° KLM and dried grapes.

### Yield

50hl/ha

### Development

Mechanical removal of the stems, traditional mash fermentation in stainless steel tanks at controlled temperature. Juice extraction of about 30 % in order to obtain an extreme ratio between juice and skins. More skins and less must in order to guarantee an ideal maceration or extraction to realize the Amistar concept. When fermentation is completed the wine is extracted from the marc, all batches of each variety are assembled in the available quantity parts of the vintage and then stored in barrique casks for biological acid degradation for about 2 years.

### Shelf life

10 - 15 years and longer, depending on the storage situation.

### Serving temperature

18 °C, recommendation: decanting

### Food recommendation

This red wine cuvée is suitable for discerning dishes such as Bistecca Fiorentina. Taste Amistar Edizione with special dark chocolate (e.g. Amedei-Ecuador) or the combination with cigars like COHIBA~Esplendidos-Churchill.