

Amistar II Secondo

Vine varieties: 50% Merlot, 25% Cabernet Sauvignon and Franc, 25% Lagrein

Description: A fine and elegant red wine, very suitable as an accompaniment for different moments.

It convinces with its red berry fruit and soft tannins.

The intention here is to age the second grape selection from the Amistar Cuvée Rosso in wooden barrels and present it after one year as IL SECONDO.

Position: several vineyards in different locations between 250m and 450m above sea level: Laives, Cortaccia, Termeno, Caldaro

Land: From loamy to stony and sandy soils.

Harvest: Harvest begins at the end of September to the end of October, depending on the variety.

Yield: 50 hl/ha

Development: De-stemming, traditional maceration in stainless steel tanks at controlled temperature. Juice extraction to create an extreme proportion between juice and skins. This means we have more skins and much less must, ensuring an ideal maceration or extraction for the Amistar concept. After fermentation, each individual variety is pumped into stainless steel tanks for malolactic fermentation. They are then placed separately in oak barrels for ageing and after 6 months the varieties are blended.

Shelf life: 5 - 10 years

Serving temperature: 18°C

Food recommendation: This wine is ideal with a variety of dishes, even the most demanding ones, such as roasts, game and also mature cheeses.

AMISTAR *Tradition*

Amistar is a special composition of several grape varieties, which should represent our family history.

In the production of this cuvée we pay attention to uncompromising care in the vineyard and cellar.

An optimal harmony between growth and yield, with a percentage of late harvest, make this wine a pleasure in a class of its own.

Amistar is a philosophy that begins in the vineyard and is completed in the glass.

