

Il Secondo

Amistar il Secondo II

Grape varieties: Merlot, Cabernet Franc, Lagrein (the proportions change depending on the vintage).

Description: Garnet red to ruby red in colour. The aroma is reminiscent of the grape variety most present in the current vintage from forest fruits to blackcurrants.

The aim here is to age the second grape selection of Amistar in wooden barrels and present it after one year as THE SECOND - IL SECONDO.

Vineyards: Kaltern, Tramin, Kurtatsch, Leifers. 224m - 300m above sea level.

Soil: , clay, lime, sand, phorphyr.

Grape harvest: End of September to beginning of October

Production: 50 hl/ha

Vinification: The grapes are crushed and then fermented in stainless steel with all the must between 20 and 30 degrees Celsius. The maceration is very important and is done manually especially during the first 4 days. Due to Amistar's second grape selection, the maceration time is shortened and the end of fermentation in stainless steel is preferred. Ageing is then done in wooden barrels on the fine lees until the end of April.

Storage potential: 5 - 10 years

Serving temperature: 15 - 18 °C

We recommend this wine with: A powerful but elegant wine goes very well with white and dark meat, game, antipasti and cheese.

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.

