

LUNGO PARMA

Quota 16

still red wine



This red with unique characteristics, refined in oak barrels for a long time, is made from a selection of the oldest vines of our tradition.



NAME: Wine from extra ripe grapes
TYPE: Still red wine



VINE: The best red berry vines
COUNTRY: Italy
REGION: Emilia Romagna



VINIFICATION: Wine from extra ripe grapes refers to wines whose characteristics. Essentially derive from grapes that, after the standard natural maturation, are left to dry further on the plant before they are harvested and vinified.



PROCESSING: At the end of drying, grapes have lost about 45-50% of their weight. At the end of November, the resulting bunches of grape are crushed and the must is fermented for 40 days at controlled temperature. At the end of fermentation, the wine is put in barrels for at least 2 years.



HARVEST: November



COLOUR: bright deep red colour



AROMA AND FLAVOUR: wide-ranging, of ripe fruit, currants and blackberries, gently spicy and with cocoa and vanilla notes. Distinctive and powerful aroma of great elegance, harmony and persistence



PAIRINGS: Meat, roasts, cheese and chocolate desserts



SIZE: MERCURE Bordeaux bottle 0,750 ml



ALCOHOL CONTENT: 16% Vol



SERVING TEMPERATURE: Room temperature