I CLASSICI / OPRA
red wine

OPRA

TRASIMENO - Denominazione di Origine Controllata
GAMAY del TRASIMENO

VARIETY
Gamay del Trasimeno (Grenache)

EXPOSURE AND ALTITUDE
South-West - 320 m. above sea level

TRAINING SYSTEM
Guyot - 5000v/he

YIELD
80 q/he

VINIFICATION
Manual harvest of grapes. The wine is born with "Governo all'uso toscano" technique with a modern key interpretation. Spontaneous fermentation without the use of added yeasts is followed by maceration on the skins which changes according to the season.

AGING
10 months in cement tanks. 3 months in bottle.

ORGANOLEPTIC FEATURES
Bright ruby-red color. The sense of smell is rich in red fruit, plum and black cherries that blend with spicy notes; the typical crunchy cherry finish and a fine and silky tannic texture stand out on the palate.

COUPLING
It goes very well with first courses, light meats, pizza and cold cuts in general.

VINTAGE
2021

SIZE
750 ml - 1500 ml

PACK
6 bottles / cork

AVAILABLE

PRODUCTION
4200 bottles

ALCOHOL BY VOL.
14%