

SWANTI

red wine

La Vedetta

WINES

our blend

vineyard

age: 7 - 25 years old

hectares: 0.3 ha

yield: 7000 kg/ha

harvesting period

First week of October.

production

2.000 bottles

vinification

The selection of the grapes takes place in the vineyard during harvest. Alcoholic fermentation with spontaneous yeasts for around 15 days in concrete tanks; malolactic fermentation then follows.

refinement

Ageing stainless steel tanks.
Bottling takes place in spring.

organoleptic characteristics

Every year we try to make the best blend, following what the vintage offers. We always aim to produce a wine with a complex and balanced composition that highlights the characteristics of the selected varieties.



RECYCLING RULES

| | | |
|--------------------|-----------------------|----------------------|
| BOTTLE | Green glass GL 71 | GLASS COLLECTION |
| STOPPER | Cork FOR 51 | DEDICATED COLLECTION |
| CAPSULE 0,75 lt | polilaminato C/ALU 90 | ALUMINUM COLLECTION |

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