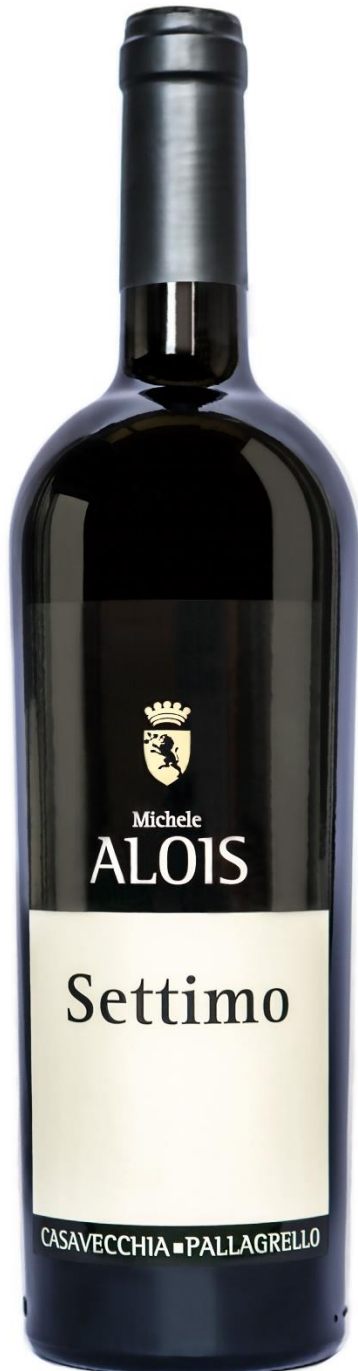


ALOIS

SETTIMO



Ruby red in color with aromas of red fruit, forest floor and exotic spices. Medium bodied on the palate with moderately firm tannins and a lingering, juicy finish.

Color: Red

Grapes: 50% Pallagrello Nero, 50% Casavecchia

Soil: Pozzolana and volcanic

Age of Vines: 12 Years old

Altitude: 156 m/above sea level

Aspect: South/SouthEast

Training System: Guyot

Yield per HI/Ha: 60 HI/Ha

Fermentation: maceration on the lees for 14 days in stainless steel

Aging: 6 months in bottle

Production: 36,000 bottles per year

Organically Produced ☺

Represented by SoilAir Selection

[Seventy.com/aloissettimo](https://seventy.com/aloissettimo)