



# BLU DI BURSÔN



*Ravenna Uva Longanesi IGP*

**GRAPE VARIETY:**

*100% Vine Uva Longanesi*

**METHOD OF PRODUCTION:**

*Manual harvesting of the grapes, vinification with pre-fermentative cryomaceration and fermentation in steel, aging in steel (8 months) and bottle (4 months)*

**SENSORY CHARACTERISTICS:**

*Intense ruby red, persistent aroma with hints of red fruit and spices, fresh and enveloping on the palate*

**SERVICE AND MATCHING:**

*Service temperature: 18-20° C.  
Matches: taglieri of salumi, first and second courses of meat*

**ALCOHOL CONTENT:**

*12,5° C.*

**CLOSURE:**

*Nomacorc Select Green*

**LOCATION:**

*Location Russi (RA), altitude 15 m. above the sea level, south/east exposure, medium soil dough*