



# BURSÔN

*Ravenna Uva Longanesi IGP*

**GRAPE VARIETY:**

*100% Vine Uva Longanesi*

**METHOD OF PRODUCTION:**

*Manual harvest of the grapes, 100% drying 30/40 days in the cellar, vinification with fermentation in steel, aging 48 months in French Tonneaux and bottle (12 months)*

**SENSORY CHARACTERISTICS:**

*Garnet red in color, with aromas of red fruit, sour cherry and blackberry, with spicy notes of vanilla and cocoa. Strong, elegant and enveloping flavour*

**SERVICE AND MATCHING:**

*Service temperature: 18-20° C.  
Matches: pasta with Ragù sauce, meat dishes and game*

**ALCOHOL CONTENT:**

*15° C.*

**CLOSURE:**

*Cork*

**LOCATION:**

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