

Jiasik Rosso

Who knows where the best ideas come from, from what source of shared emotions. Sometimes it is enough to simply be together, to exchange a glance, to have a bottle to open. An image, a taste, a scent, all combine, ours and yours. It is in these unique instants that the best ideas arrive. A wine that comes to you, freshly bottled, ready in the spring. This is where it started, this idea that embraces the present and the future.

Site

Cru “Giassico”, a tiny hamlet which still preserves the atmosphere of the Austro-Hungarian Empire.

Vinification

Destemming followed by cooling of the crush in reduction. Traditional fermentation, with skin contact of 9-10 days, with pushing down of the cap repeated three times daily. Evolution in stainless steel tanks and barrels of various sizes.

Grape variety

Cabernet Sauvignon.

Tasting note

Nose: very personal, broad and elegant with red fruit aromas and hints of fresh grass.

Palate: fresh, grapey, mouth-filling with pure varietal character and a softness that comes with the complete ripeness of the fruit.

Appearance: bright ruby red.

Food matches

Its balance offers a wide range of food matches, in particular with grilled or roast meats and cheeses.

Serving temperature

18 °C.

BorgosanDaniele

www.borgosandaniele.it



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TO REGULATION CE NO 1234/07





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