



Why "Rosso S. Efrem"?
Its name recalls a little-known saint, who lived in the 3rd century AD. A tiny chapel dedicated to him is located near my vineyards, on Bauda hill in Santo Stefano Belbo.
For a long time I wished to create a very specific kind of red wine. It had to be balanced and enjoyable, to completely satisfy my taste.
With this wine I perfectly succeed in my attempt!
I looked for a structured, bodied, and tasty wine, with medium-high alcoholic strength, ideal for pairing with excellent traditional Piedmont foods.

ROSSO S. EFREM



Grapevines:

Barbera: around 50% - Pinot Nero: around 25% - Dolcetto: around 25%

Alcohol proof: 13% vol.

Serving temperature: 18-20 °C; this wine characteristics are enhanced if it is decanted for some hours before serving. It is a long lasting product and it maintains its characteristics intact for several years.

Harvest: manual with selection of grapes in the vineyard.

Winemaking process: withering in refrigerating room, with dehumidifier, of Pinot Nero grapes for about one month; withering in refrigerating room, with dehumidifier, of Dolcetto grapes for about twenty days, harvest of ripened Barbera grapes, followed by pressing and assembly of grapes varieties.

Savvy usage of biotechnologies combined with temperature control. Traditional red wine making process with maceration of peels in stainless steel tanks.

Fermentation timings: grape must stay in contact with peels for about 8-10 days with constant daily punching down and pumping over, interposed with one or two délestages followed by décuvaige.

Fermentation temperature: gradual and controlled temperature, starting from 18°C to a maximum of 28°C at the end of fermentation, followed by an accurate and controlled malolactic fermentation.

Refining: in steel tanks for some months followed by a partial refining in barriques.

To assure quality, the product is also refined in bottles in suitable underground areas for 3 months more.

Produced bottles: 3,000 0.75L. bottles and 200 1.5L. magnum bottles

Food pairings: This is a particular and enjoyable wine with especial elegance and character.

Color—intense ruby red with a soft crimson accent.

Nose—intense softly-spiced scents, typical of every grapevine, with dried fruit and red fruit accents.

Taste—it's a rich, enjoyable, structured wine that gives inviting refreshing sensations, even though it is a mature wine.

It pairs perfectly with red meats, even fatty ones, and tasty cheeses. It gives its best when paired with a good dish of ravioli al pin.