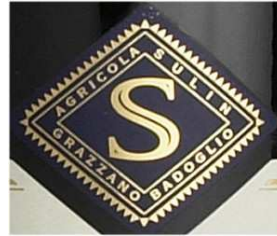


SLARINA "TAMBASS"



Color

Intense ruby red with violet reflections

Fragrance

Elegant with notes of red fruits and spices.

Flavor

Delicate harmonic with persistent aftertaste. Balanced alcohol and elegant tannins.

Combinations

A full-bodied red wine, it is therefore recommended for pairing with fatty, roasted or aromatic meats such as lamb. Also excellent with first courses with a strong personality.

How to serve it

Serving temperature 18° - 20° C

Storing

The body and tannins of this wine make it very suitable for a long storage of 5 - 7 years in cool places away from light.

Wine-making

Maceration of the grapes with frequent pumping over for about 15 days. Subsequent ageing in big oak barrels for 14/16 months.

Grapes

Slarina

Vineyard description

Vineyard with south-southeast exposure at an altitude of about 350 metres with calcareous clay soil.