

I QUATTRO CONTI



SEI FORTE

IGP Puglia Rosso

GRAPE VARIETALS

Native recommended
grapes

PRODUCTION PROCESS

Grapes are slightly withered.

Stems are removed and the berries are gently pressed.

Maceration for 10 days at 24°C.

Fermentation in stainless steel tanks at controlled
temperature. Aging in oak barrels.

AGING POTENTIAL

4 and more years, depending on the vintage

TASTING NOTES

Colour

Dark ruby red, nearly impenetrable

Bouquet

Intense aroma of ripe fruit, vanilla and spices

Taste

Soft, balanced and well-structured.

Long and persistent finish.

SERVICE TEMPERATURE

16-18°C

PAIRINGS

Sei Forte is best appreciated with risotto, grilled meat and
aged cheese.