

HERA

vino passito

straw wine



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Vineyard: in the town of Sizzano for 0.30 Ha. Facing south-south-west. Acidic clayey sandy soil.
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Grapes: 100% Erbaluce
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Grape-yield per hectare: 7,000 kg (wine yield: 15 liters for every 100 kg of dried grapes)
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Wine-making: the juiciest and healthiest bunches of grapes are harvested manually and placed in shallow crates during the first ten days of September. They are left to dry until the following January-February; stripping and pressing follows. The must is filtered and purified and allowed to ferment with selected yeasts in cooled stainless steel vats for a slow long fermentation.
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Ageing and bottling: exclusively in stainless steel vats and bottling during September, ageing in glass for three months. Organoleptic characteristics: straw-yellow color tending to amber with evolution. It has a complex persistent fragrance with hints of candied fruit, sultanas, raisins, and aromatic herbs. On the palate, it is full-bodied, sweet but well-balanced with a sharp edge and a hint of minerals. Persistent aftertaste of nuts, such as hazelnuts.
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Food and wine pairings: Christmas desserts, fruit tarts, plain biscuits or cookies, dark chocolate.
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Serving temperature: 13°C.
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Optimal ageing: ideal in the first two years but can be cellared for a longer period.
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