



# SHAULA

## VINO ROSSO

### VINEYARDS

ALBANA DI CAMPIGLIA (CINQUE TERRE NATIONAL PARK)  
VITED SURFACE: 2 HECTARES  
ALTITUDE: FROM 50 TO 180 MT SLM  
EXPOSURE TO SOUTH-EAST  
SOIL: ARENARY, LIMESTONE AND RED ARGILLITES  
PATTERN OF PLANT: ROW

### VINES:

Species: Marselan  
100% Portainnesto: 420  
A Density:  $\leq 1$   
plant/sqm Pruning:  
Guyot  
Gems: 6-8 per plan

### WINE MAKING TECHNIQUES

Hand-picked with selection of the grapes  
De-stemming and crushing  
Fermentation on natural yeasts  
Stopping on lees for about 5 months  
Aging in steel for about 3 months  
Short passages in barrique  
Aging in the bottle for about 2 months

### TASTING NOTES

The successful crossover of two French red berry varieties, the Marselan vine inherits from the Cabernet Sauvignon the complexity and aromatic richness while the Grenache's contribution is especially noticeable in the mouth, which presents itself with a softness and silkiness unthinkable for a Cabernet, especially in very young age as in the specific case. It is cultivated near the coast, on a reduced surface and is a real treat, given its reduced presence on the market. Despite its high alcohol content and full structure, it is an immediate red and easy to drink, thanks to the presence of tannins very soft and very ripe which makes it almost comparable to a grape juice. A wine for any meal combines without too many problems to a vast plethora of courses, from the first to the sauce to the main courses of red meat to large fish. Serve between 14 ° and 16 ° C. Bottle Type: Bordeaux  
Alcohol content: 13-14 degrees