



From the hills of Lake Maggiore
The wines of Verbanese

sebuino

Red wine igt ronchi varesini

Production area:

Hills of southern Varese Verbanese at Angera in the locality Castabbio and at Ranco in the locality Caravalle facing south, southwest. Altitude of 250 m above sea level.

Vines:

Croatina, Barbera, Merlot and Vespolina.

Culture system:

Branch renewed, revegetation, fertilization.

Parameters of production:

Maximum production: 9 tonnes/ha thinning, harvesting choice, short cold maceration, prudent maceration and dynamic temperature-controlled fermentation to enhance the fragrance.

Analytical parameters:

Min. natural alcohol content: 12.50% vol.
Value acidity: 5,5‰
Minimum net dry extract: 20‰.

Characteristics:

Ruby red in color, an explosion of floral and fruity aromas within which sprout violet, peach and cherry. It has a good body, is elegant with a balanced tannic texture.

Serving temperature:

18°

Serve with:

Due to its characteristics it can be considered a wine for all meals. Accompanies meat and even fish dishes salty or stewed.

the origin of the name

Vicus Sebuinus is probably the Celtic name of Angera when the city was still a small rural town. An inscription of Vicani sebuini - the locals - appears on the pedestal of an altar dedicated to Jupiter and preserved in the Rocca Borromeo.

the link with the local art

The label expresses the link with the territory, portraying a fresco in the church of St. Alexander. The hand of the contemporary revisits the fresco in an artistic way as well as innovation today helps to enhance the culture of the historic vineyards.

literary quotations

La vegia tuntona la bala e la sona la va 'n dun foss a rump un oss la va in d'un alt la rump i gamb la va in cantina la mola la spina n'assagia un gutin la dis che l'è vin na bev un gutin la dis che l'è bun na bev un cazù l'è bun anca lù.