

## D'ALCEO

“D’Alceo” fully reflects the character of the vineyard from which it originates. It is intense, warm, refined and elegant. Well-ripened red fruits blend perfectly with delicate notes of cigar and tobacco – an amazing concentration with no heaviness.

We are not talking simply about a wine, but about the personality of a vineyard planted by Alceo, who could not have guessed to what degree of excellence his combination of vines and land, was going to arrive.

The average production is 6000 – 12000 bottles.

### VINIFICATION AND AGING

3 months: concrete tanks

12-15 months: tonneaux no toast / medium toast

18-24 months: bottle