



RECANATI
An Artisan Winery

RECANATI BITTUNI

COUNTRY Israel
REGION Upper Galilee
GRAPES 100%
Bittuni

DESCRIPTION

After careful, early morning hand harvesting in September, grapes were transported under refrigeration to the winery where they were de-stemmed (80%) and crushed using the whole berry technique. Fermentation lasted for 10 days at approximately 75F and was followed by 48 hours of post-fermentation maceration. The wine was aged in 225L year-old Burgundy oak barrels (10% new) for 6 months and rested a minimum of 5 months in bottle before release.

ANALYSIS

Alcohol: 12.0 % TA: 4.52 pH: 3.52 RS: 3.0

BOTTLE SIZE

750 ml



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