



Oxy

50% Ribolla ■ 50% Istrian Malvasia
■ dry ■ no added sulphur

All wine regions have a wine for special occasions. We have combined a number of traditions and taken late harvest grapes on which noble rot has formed and given them a lengthy maceration with abundant aeration and plenty of bâtonnage. The wine is then left to mature on the lees for up to fifteen years.

APPEARANCE *deep amber/very dense*

NOSE *raisins/ripe figs/green walnuts/honeycomb/black tea*

PALATE *dry/warm/walnut cake/port*

FINISH *dry/very long/clean/toasted almonds/liquorice*

IMPRESSION *luxurious/taste of holidays*

MOOD *meditation*

MACERATION

60 days in open vats/very frequent manual bâtonnage

MATURATION

120 months – oak barrel

