

Bussola

L'errante

Grape varieties

50% Merlot – 25% Cabernet Franc
25% Cabernet Sauvignon

Production area

Hills near Negrar di Valpolicella
Altitude 450 mt. a.s.l.
Vineyards exposition South-East and South-West
Age of the vines: from 15 to 50 years
Training systems: Pergola Veronese and Guyot (6000 vines per Hectare)

Winemaking process

The grapes to produce “L’Errante” are selected during the first week of September. They’re brought in the Fruttaio and left in wooden plateaux where they are left to dry naturally for 3 months. In December the grapes are carefully selected, pressed, and put in truncated cone steel vats where, after about 10 days, fermentation starts with selected yeasts.
In the following 30 days several pumping-overs and delestage for the skins submersion are performed. The wine is then racked off and moved in a steel tank where its gross lees is decanted off. After about 20 days it is racked off again and moved to wooden barrels where fermentation and aging are completed.

Aging

64 months of aging
40 months in 2,25 Hl new barriques
24 months in 25 Hl barrel

Bottling

“L’Errante” is bottled after 5 years of aging and it stays 8 months in bottle before being sold.
The production amounts to about 3.000 bottles.

Serving temperature

From 18 to 20 °C
From 64,5 to 68 °F

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