Category: Barrel-aged red
Grapes: 90% Ruchè and 10% Barbera

Vinification Process: The clusters are hand-picked into small boxes, which are then stacked on pallets and placed is well-ventilated areas; there the grapes dry naturally, thanks to the autumn breezes, until the end of the harvest period. They are them de-stemmed by hand and gently pressed. The must ferments on the skins for 18-20 days at 15-18°C with daily punchdowns. Malolactic fermentation takes place during the maturation period in oak barrels, which lasts a minimum of 30 months. The wine is given an additional 6 months' minimum bottle-ageing before release.

Organoleptic Carachteristics: Appears a rich, garnet-tinged ruby red. The surprisingly delicate bouquet, with a length that is utterly captivating, releases fragrant notes of eastern spices, such as cumin, cardamom, and black peppercorn.

The palate displays great smoothness and warmth, with superb balance of all components, and the fragrant finish exhibits significant length.

Alcohol: 14,50 %
Bottle: Bordeaux series V15 Elite
Closure: Natural cork 26 x 45
Serving temperature: 16-18°C
Recommended Glass: Fairly large tulip-shaped glass
Cellarability: 8-10 years

Serving Suggestions: Genesis displays its finest qualities paired with meats, whether grilled or roasted, and is superb with poultry and duck. Chocolate-based desserts are a fine accompaniment as well, since they complement the wine's emphatic aromatics.