



# Black Lava

## Volcanic Red Wine



A project born from **heroic viticulture on volcanic soils**. From resistant **Khorus** vines grapes hand picked and left to dry in small plateaux. One of the rare wines containing **Umami** - the fifth taste - enhancer of sophisticated dishes based on meat, aged cheeses and tomato-based sauces.

### Discovering Umami

A careful **cleaning of the grapes**, bunch by bunch, in the period leading up to grape harvest in order to have sorted and cleaned grapes, we remove everything that we believe don't need it. Meticulous **separation of batches must** before fermentation to guarantee the best organoleptic characteristics of Black Lava.

### The importance of the method

It gives innovation to traditional winemaking; it underlines as the sum of many meticulous actions such as **cultivation on dark basaltic rocks** that naturally retain heat, to set up the **perfect moment of grape detachment**, the strict **process of the raw material, indigenous yeasts, drying grapes** allow us to develop the very sought Umami. Our wine is more natural and tastier for those who believe wine is not just a brand but aim to pleasure drinking wine.

Imagine enjoying **a warm and velvety cream of concentrated fruit of cherry and red fruits**. Scents of greedy fruit refined, original and explosive perfumes. It is perfect with finger food and throughout the meal. Alcohol 13,50% vol.