



WINE ADVICES

WINE CONSERVING

The ideal place for the conserving of the wines is the underground cellar. But if we don't have that easement, we could assure the conditions for an appropriate storage noticing the following:

Temperature

The wine isn't temperature resistant. The appropriate temperature for the storing of wine is 12° - 14° C. But the most important is to remain unwavering, away from calorifier, oil burners and anything that could fluctuate the temperature.

Humidity

Humidity is necessary in order the cork not to run dried. For the exactly same reason we put the bottles lied so the cork to be swelled and to keep the oxygen out of the wine. The ideal percentage of humidity is 70-75%.

Light

The light denatures the wine and changes its natural colour, so we bottling it in dark-fired bottles. It's like better to avoid the wines that are placed on shelves and are exposed to the sun-light.

Noise

Noise causes vibrations that effect mistiness and hinder the harmonic ageing of the wine.

Smells

The wine absorbs the smells of the surroundings place. So its like better to avoid to storage the wine at the same place with stuffs with redolence (onions, oil, etc).

Movements

On the movements the wine equilibrium is disrupted and turbidity may caused. So before you open a bottle of wine give it some time to equilibrate and to find again its candescence.