



## **WINE ADVICES**

### **MATURING - AGEING - BARREL**

Against to what usually happens with white and rose wines, the red wine is not at once ready to drink. An interval of time must be given to it, a "period of grace" as we say, in order to dispossess the coarse and acerbate flavour, to mellow and to mature. That maturing period may last for some months to some years so the wine flavour from coarse and acerbate to transmuted into soft and velvety in combination with the rich aroma that will have built out.

In that process the factor "barrel" play also a role. The oak barrel raises the quality of the wine affecting it on sundry ways. Reaching its aroma, mellowing its flavour, expanding its aromatic bouquet thanks to the lowest amount of oxygen that pass through the pores of the barrel. After the third or at the most the fourth use, the barrel has already given to the wine everything that it was able to give and function just as a store place.

The process of the red wine character before the consumption is accomplished after the wine bottling, into the bottle. That phase is called ageing. The time of ageing depends on the type of the red wine, the varieties and the area that comes from.