



## WINE ADVICES

### "AS OLD, AS BETTER"

One of the basic fables about wine. The wine is made, matured and dieing. The time for the completion of that cycle is different for each wine. The white and the rose wines must be drinking "young". The red wines can be ageing from 2 to more than 5 years in order to mellow their characteristics.

After that maturation has completed, the wine characteristic, like the colour, the aroma and the taste, starting to deteriorate. The white-green colour of the white wines, the bright violet of the rose wines, the vibrant ruby colour of the red wines is losing. Contemporaneously the fruity aroma and the delicate tastes of the fresh rose and white wine are deteriorated.

Except the above the bouquet and the full taste of the mature red wine adapted into a heavy taste of oxidation. At this time we say that the wine is too old.