



FRATELLI
WINES



Sidus Port

Variety: Blend of red varietals

Vintage: 2015

Production information

Vineyard: Baramati – Deccan plateau region

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: organic soil

Cultivation Technique: Y system

Plants per Hectare (1Ha = 2.5 acres) 2000

Harvest technique: Hand picked from 8 am / 6 pm

Yield/Ha: 24 tons

Total Production: 3,90,000 bottles

Fermentation protocol

Fermentation method: Fermented at 20-25° C, in stainless steel tanks for 10-15 days and final ageing in stainless steel tanks.

Wine analysis

Alcohol: 12.5

Total Acidity: 5.0

pH: 3.20

Tasting notes

A port with the right balance between body, structure and sweetness, making it a truly delicious wine.

Food pairing

Gruyère Cheese, Cheddar Cheese, Chocolate Pudding.