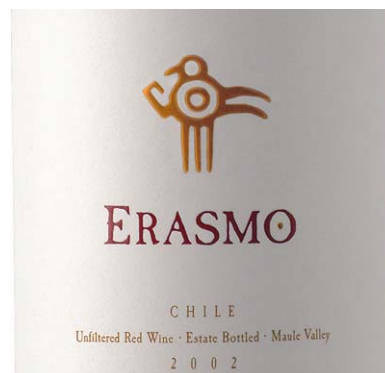


ERASMO 2001

In 1995, Francesco Marone Cinzano decided to expand his production of fine wines beyond the growth potential offered by his Col D'Orcia estate. After thorough investigation Chile was chosen for this purpose, because it still offers a great potential for quality improvement of its wine production. Erasmo 2001, is the first harvest of a single vineyard, planted in a specific terroir, with a tailored blend from the best clones of french grape varieties, personally imported in Chile by Francesco Marone Cinzano. Dry farming, high density of planting, low yealds, early harvest are among the other innovations that set this wine apart from the rest of the cilean wines. The Erasmo vineyard is growing and coming of age, promising, in the future vintages, wines with even greater depth and elegance of which 2001 is only a foretaste. Erasmo is the fruit of the friendship and collaboration between Maurizio Castelli as consultant enologist and Francesco Marone Cinzano as producer.



Production Area: *Denomination of Origin:*
Maule Valley - Chile

Sub Denomination: Loncomilla

This area was chosen because it allows dry farming and the intense luminosity insures a greater content of antioxidants.

Grape Varieties: 60% Cabernet Sauvignon
10% Cabernet Franc
30% Merlot

The blend of vines (clonal selection) used to produce Erasmo were specially selected to match the climate and soil of Caliboro and were imported exclusively from France for the purpose.

Vinification: Harvest took place between February 26 and March 10. Fermentation in stainless steel, with long maceration. Twelve months of barrique, all french oak. Bottling took place in May 2002. The wine was not filtered to preserve all its quality and does presents precipitation.

Description: **Colour:** Deep ruby red, with brilliant shades of cherry. Stains the glass with its dense and lively consistency.
Bouquet: Intense harmonies of cherry, blue berry, black berry preserve on a background of liquorice. Also scents of wild flowers and local plants such as "Boldus".
Taste: Starts with a warm sensation that develops in a long and persistent tastes of cherry and black berry. Velvety and elegant blend of tannins on a full-body.

Serving Suggestions: Serve Erasmo with meat, meat pies, game or wild boar cooked on an open fire. Generally with full flavored main courses.