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## VINUM HADRIANUM WINEMAKING



## LONG MACERATION ON THE SKINS

Long
maceration
is when
skins,and
seeds of
grapes are
left in
contact with
juice after
fermentation
has finished



The maceration optimises the flavour, colour and tannin structure of the wine





Maceration on the skins applied to white grapes gives infinite nuances, from amber yellow to orange

