

RED WINE

Bag in Box

Vintage *not declared* - liters 3 / liters 5 - MADE in ITALY



Soil and vine breeding

Grapes Black grapes

Altitude 80 - 200 meters above sea level

Soil Type From medium texture to clayey

Location and Exposure From flat to medium hill

Planting Density 1.600 vines/hectare

Yield per hectare 180 q

Training System Pergola of Abruzzo

Winemaking

Grape Harvest:

Manual harvest

Skin Maturation:

It has a duration of 6 - 8 days during which several pumpings over allow the extraction of the color

Fermentation Temperature:

26°C

Pressing:

soft

Malolactic Fermentation:

No

Aging:

In steel tanks

Chemical Characteristics

- Alcohol Content **12,00%** Vol.
- Dry Extract < **22** g/l
- Total Acidity **5,00 - 5,50** g/l
- PH **3,50 - 3,60**
- Residual Sugars **4 - 5** g/l
- Sulfur Dioxide **Contains sulphites**

Organoleptic Characteristics

Color: ruby red color with violet reflections

Smell: scent of red fruit, of good intensity, with delicate spicy notes

Taste: body flavor of medium intensity, sapid, has a balanced mouth finish and soft tannins

Service Mode

Temperature **16 ÷ 18°C**

First courses in red sauce, meat main courses, medium-aged cold cuts

Revisione (Rev, 1 - 05/06/2023)