

Category:

Red wine

Grape varieties:

Montepulciano, Aglianico, Tintilia

Production zone:

Abruzzo, Campania, Molise

Training system:

various according to the provenance of the grapes

Vine density:

2.500/3.500 ceppi per hectare

Vineyard yield:

40/60 hl per hectare

Fermentation:

in stainless steel tanks, lengthy to fully extract the flavors and noble tannins and followed by a significant aging period in small oak barrels

Tasting notes:

an impressive wine in terms of power, concentration, and intensity, sweet fruit, smoky and balsamic notes, lightly spicy, focused and long, depth and weight on the palate, potent but never rough and with its own elegance.

**Alcohol:**

14% vol.

Service temperature:

18°C

Gastronomic notes:

A complex and elegant wine that goes well with important dishes of regional traditions, savory meat dishes, game, cured meats and seasoned and spicy cheeses.