



Peta-Ciato Rosso IGT

Grapes Varieties
100% Montepulciano.

Viticultural details

Grapes are produced from hillside vineyards, whose lands are at an altitude of no more than 500 meters s.l.m. The Molise region is characterized by mild nature, the soils consist of clays and limestone rocks and, in the floodplain along the coast, from sandy soil. Age of the vines 15- 25 years. Mechanical harvest.

Vinification and maturation

Soft pressing of the grapes followed by 8-10 days maceration. Alcoholic fermentation at a supervised temperature with selected yeasts. Further refinement in 25 hectoliters wooden barrel for 3 months.

Alcohol
13 % vol.

Features

Colour: intense ruby red with violet hints.

Nose: pleasantly fruity with hints of blueberries and delicate herbaceous.

Flavour: Typical, pleasant and well balanced.

Pairings

Serving suggestions: Ideal with pasta, game, pork chops and red meat. For an unusual matching try it with grilled fish.

Serve at: 16-18°C. (50-54°F.)