



Peta-Ciato Riserva Rosso DOC

Grapes Varieties

85% Montepulciano, 15% Aglianico.

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.

Vinification and maturation

Harvest is done at the beginning of October. Montepulciano and Aglianico were fermented separately. At the end of the fermentation period the Blend is done. Ageing in 25 hectoliters wooden barrel for 3 years. Further refinement in steel tanks.

Alcohol

14 % vol.

Features

Colour: intense ruby red with violet hints.

Nose: Notes of jam, mature red fruit with hints of vanilla and spices.

Flavour: Pleasantly tannic, vevelety, round and tasty

Pairings

Ideal with roasted game and red meat, hare. For an unusual matching try it with aged and smoked Provolone.

Servire at: 16-18°C. (50-54°F.)