



Biferino rosso riserva 2013 DOC

Grapes Variety

80% Montepulciano, 20% 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. The maximum production yield is not more than 12.00 tons per hectare.

Age of the vines 25 years.

Vinification and maturation Classic red vinification with maceration of the grapes for 15 days at a controlled temperature. After fermentation, aging for about 3 years in large oak barrels. Settling in stainless steel tanks before bottling for another 12 months and bottle aging for about three months.

Gradazione Alcohol

around 14 % vol.

Features

Colour: intense ruby with grenade variations that become stronger with the aging of wine.

Bouquet: pleasant, characteristic, ethereal, with hints of blueberry jam.

Palate: dry, harmonious, velvety and reasonably tannic.

Pairings

Recommended with roasted meat, grilled meat and matured cheeses.

Serve at: 18-20°C. (64-68°F.)