



Monterosso "I Costali" Molise rosso DOC 2014

GRAPE VARIETIES

Montepulciano

WINEMAKING

Manual harvesting with accurate selection of grapes; soft destalking and crushing, alcoholic fermentation at 24-26°C, maceration for about 7 days; soft pressing and selection of the different portions of the must.

AGEING

In stainless steel and bottling in March of the year following the grape harvest.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep ruby red; delicious hints of red berries, combined with delicate notes of violet; in the mouth it is quite intense with velvety tannins, supported by a strong savoury vein; well balanced and good persistent finish.

GASTRONOMY

Cured meats, semi-seasoned cheese, meat sauces, savoury first courses, and roasts.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

