



Rosso Molise DOC "Passo alle Tremeiti" 2014

GRAPE VARIETIES

Montepulciano

WINEMAKING

Manual harvesting with accurate selection of grapes; soft destalking and crushing, cold pre-fermentation maturation for about 12 hours and subsequent bleeding of part of the must; alcoholic fermentation in stainless steel at 28-30 °C for about 7-10 days, with subsequent maceration of the skins for additional 10-15 days; remontage and soft délestage to ensure the extractions of sweet and elegant tannins; malolactic fermentation.

AGEING

In stainless steel.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Wine of great impact and complex; on the nose it reminds of dark, ripe fruit, cherry liqueur, and red fruit jam, on a spicy sweet liquorice finish; full-bodied, it is well structured but with a velvety tannic component that makes it nicely soft; great persistence, supported by a balanced freshness.

GASTRONOMY

Red meat, stews, game, dishes made with porcini mushrooms, savoury soups and seasoned cheeses.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

