



This wine takes its name from the vineyard of Manuela Piancastelli, located in Beneficio di Castel Campagnano, facing Mount Taburno. It began as a challenge to create a great "meditation wine" from the grapes of Pallagrello Nero and Casavecchia.

Every vintage's label is painted by an artist: in 2003 and 2004 by Gabriele Marino, in 2005 by Giovanna Picciau, in 2007 by Svjetlan Junakovic, in 2008 and 2009 by Sergio Fermariello, in 2010 by some children, in 2011 by Mathelda Balatresi, in 2012 by some children, and in 2013 by Mojmir Jezek.

Piancastelli 2014

GRAPE VARIETIES

Pallagrello Nero 70%, Casavecchia 30%

WINEMAKING

Selection by hand, destemming and crushing, maceration and fermentation in stainless steel at 77° F, malolactic fermentation in stainless steel. In new (30%) and first-passage barriques (70%) for one year, refining for 18 months in the bottle.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Dark red, with ruby reflections.

On the nose it reveals dried plums, blackberry, chocolate and black pepper, made more sophisticated by very light oriental incense fragrances.

In the mouth this wine is mellow and fresh, with the Casavecchia's tannins balanced by black Pallagrello. In the long-lasting finish the pleasant oriental fragrances come back.

GASTRONOMY

It is a good match for red meats, such as meat rolls and braised beef.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl

