



CASTEL DEL MONTE ROSSO Grifone line

Classification:

Castel Del Monte Denominazione di Origine Protetta rosso.

Grapes: montepulciano and Nero di Troia in different ratios depending on the year.

Production area: area to the Northwest of Ruvo di Puglia.

System: espalier training with a density of 3,000 vines per hectare.

Harvesting: late September for Montepulciano, late October for Nero di Troia.

Vinification: the grapes are immediately taken to the winery to undergo destemming and crushing. There is then a pre-fermentative maceration at a controlled temperature for 24-48 hours, after which the must is left to ferment in steel containers for 7-10 days again at a controlled temperature. After racking, the wine undergoes malolactic fermentation before being bottled. It is ready to be sold after a few months of ageing in the bottle.

Organoleptic characteristics: ruby red in the glass with violet hues. An exuberant nose of blackberry, damson, plum, cherry, red flowers and sweet mint. Robust structure and a good bite, the right balance of freshness and alcohol for a persistent finish.

Food pairing: herbed lamb, aubergine balls in tomato sauce, horsemeat sausage cooked in red wine, roast rabbit.

Serving temperature: 18 C°

Analytical data:

ABV 12,5%

Residual sugar 8,00 g.l.

Total acidity 5,50 g.l.