

MONNA LISA



Vino d'Italia Rosso

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| DENOMINATION | VINO D'ITALIA ROSSO |
| VARIETAL | Montepulciano, Negroamaro, Primitivo in different percentages |
| ALCOHOL LEVEL | 12,5% vol. |
| AREA | Italy |
| SURFACE | Hills and plains |
| ALTITUDE | 0 - 300 m |
| SOIL TYPE | Clay |
| PLANT DENSITY | 4.500 plants/ha |
| VITICULTURAL TECHNIQUE | Single Guyot, Alberello pugliese |
| HARVEST PERIOD | September - October |

VINIFICATION AND FINING

TECHNICAL INFORMATION

The grapes used to make this wine are machine harvested in the southern Italian region of Puglia. Vinification involves destemming and traditional pressing with 8-10 days contact with the skins. Fermentation takes place in 300-800 hl tanks at 25-26°C over 10 days.

The wine undergoes malolactic fermentation using selected bacteria and is bottled after up to 3 months in stainless steel tanks.

TASTING NOTES

Vino D'Italia Rosso is intensely red in colour with a violet hue. It has a delicate and complex nose, with prominent varietal notes of withered roses, plums, ripe blackberries and blackberry jam. Rich on the palate, with jammy black cherries, this wine is extraordinarily round and complete.

FOOD MATCHINGS

Vino D'Italia Rosso is a great match with roasted meat, stews, mature cheese and pasta dishes.