



CASTEL NERO BARRICCATO



TYPE OF VINE: Old red wine vine

AREA OF PRODUCTION: Castello Roganzuolo 119 m. above sea level

TERRAIN: Medium textured tending to clayey

GROWING METHOD: In rows with SYLVOZ E BELLUSSI pruning

PLANTING PATTERN: From 2.8m. x 1.25m to 4.m. x 6.m.

HARVESTING: Usually around mid October

VINIFICATION: Maceration with skins for 10 – 15 days, given three rotations daily, followed by gentle pressing and extraction of the Must juices. It is left to finish alcoholic fermentation in stainless steel tanks. Malolactic conversion is conducted immediately after alcoholic fermentation. Then transferred to barrique and tonneau, previously used 3or4 times, where it remains for approximately 18 months. It is improved in bottles for 12 months.

CHARACTERISTICS: This wine is only produced in specific years when it corresponds to the characteristics known only by the proprietors. The colour is an intense aged ruby red with garnet nuances. On the nose you will note spicey fragrances of cinnamon, cloves, licorice, and on the finish a light hint of cocoa. On the palate it is velvety, full bodied with noble tannins and a very long finish.

MATCHING: Accompanies rich meat dishes of veal and game

SERVING TEMPERATURE: Decant at least three hours before serving at a temperature of 23 °C

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