



Parietone

IGT Puglia Red

Organic Wine



Grape Varieties

Aglianico taurasico 85%, cabernet sauvignon 15%

Soils' Features

Calcareous and stony soils of Murgia Barese up to 290 m a. s. l.

Training System

Espalier - spurred cordon

Harvesting Period

The latter half of October

Vinification

Grapes are carefully selected, destemmed and left to macerate and ferment at a controlled temperature for approximately 12 days. They are subsequently softly pressed. Refining in steel and barriques

Alcohol

14,5% Vol.

Organoleptic Examination

Colour

Intense rubby red garnet edge

Bouquet

Marked matured cherry and violet note on spicy white pepper deep bottom

Taste

Warm and soft with elegant tannicity and very good saltiness, persistent vegetable and mineral notes

Matches

Game and important roasts

Serving Temperature

18° C