



# Parietone



*IGT Puglia Red*

**Organic Wine**

## **Grape Varieties**

Aglianico taurasico 85%, cabernet sauvignon 15%

## **Soils' Features**

Calcareus 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 ruby 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

## **Awards**

*annata 2022* 4 Grappoli - Guida Bibenda 2025

*annata 2015* 4 Grappoli - Guida Bibenda 2022

*annata 2008* 4 Grappoli - Guida Bibenda 2023

*annata 2008* Medaglia d'Argento - Concours Mondial de Bruxelles 2016

*annata 2008* Medaglia d'Argento International Wine & Spirit Competition 2015