

CASTELLI DI SEVERINO

CABERNET & SANGIOVESE

I.G.P. Puglia Red

GRAPES:

50% Cabernet & 50% Sangiovese

ORIGIN:

I.G.P. Puglia Red

ALTITUDE:

150-200 meters above sea level

ALCOHOLIC CONTENT:

12,50% vol.

CONDUCTION:

Espalier trees

YIELD PER HECTARE:

120 quintals (12 tons)

HARVEST SYSTEM:

Manual

VINIFICATION:

15 days prolonged maceration of the wine on its skins in stainless steel tanks

MATURING AND AGING:

Stainless steel tanks and in bottles

TASTING NOTES:

Brilliant purple colour and velvety aromatic bouquet of violets, cherries cinnamon and dried cloves.

The well balanced mouth and soft tannins constitute this wines character. It's savoured with game, red meat and cheese.

SERVICE TEMPERATURE:

Served at 16/18 °C

