

FAVÙGNĚ – LOCAL GRAPES

San Severo DOP



Grape:	100% Montepulciano DOP San Severo Red
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	10 days of prolonged maceration in stainless steel tanks.
Maturing & Aging:	In steel containers, bottle aging.
Alcohol:	13,5° Alc. Vol. %
Res. sugar:	3
Acidity:	6
Characteristic notes:	Deep red, bouquet of red fruits, dry, robust and persistent flavor.
Pairings:	It accompanies the dishes of the typical Apulian cuisine.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.