

# CASTEL DEL MONTE ROSSO

## Terre Del Crifo line



**Classification:**

Castel Del Monte Denominazione di Origine Protetta rosso.

**Grapes:** Nero di Troia and other native grapes.

**Production area:** Hills of Murgia near Ruvo di Puglia.

**System:** pergola pugliese.

**Harvesting:** late October.

**Vinification:** the grapes are immediately taken to the winery to undergo destemming and crushing. There is then a pre-fermentative maceration for 24-48 hours, after which the must is left to ferment in steel containers for 7-10 days at a controlled temperature. After racking, the wine undergoes malolactic fermentation before being bottled. It is ready to be sold after a few months of ageing in the bottle.

**Organoleptic characteristics:** ruby red with vivid flashes of violet. Intense aroma of blackberry and plum with just a hint of violet at the base. The flavour is rich and full-bodied, with mature, well-balanced tannins. The finish is pleasantly reminiscent of ripe fruit.

**Food pairing:** orecchiette with tomato sauce, horsemeat, stuffed aubergines, roast lamb with potatoes, semi-aged caciocavallo podolico cheese.

**Serving temperature:** 16 C°

**Analytic data:**

ABV 12,5% vol

Residual sugar 8,00 g.l.

Total acidity 5,40 g.l.