

Cangrande.17

Colli del Limbara Rosso IGP

Grape Variety

70% Muristellu - 30% autochthonous red grapes

Denomination

IGP Colli del Limbara Rosso

Designazione

Still red

Soil Type

Predominantly sandy derived from decaying granite with a light clayish layer

Training System

Espalier

Harvest Time

Second decade of September

Harvesting Technique

Hand-harvested in small boxes

Vinification

Delicate destemming and immediate cold-controlled temperature fermentation in stainless steel tanks in order to preserve the varietal aromas of the grapes. Frequent automatic délestage, racking and vacuum pressing of the fermented grapes.

Aging

The wine is left for 18 months in stainless steel tanks to refine and settle at cool temperatures without prior filtration. It ages then for another 12 month in french oak Allier barrels.

Bottle Stopper

One-piece Sardinian cork

Alcohol Content

13% vol.

Serving Temperature

Serve at 12-14°

Tasting Notes

Bright-red color. Intense perfumes, complex and rich in spiciness. Elegant in the mouth, with plentiful small red berries notes. Fresh with a lively tannic texture that supports the final savory sip with fruity and spicy aftertaste.