



## CAMPANIA ROSSO I.G.T.



*Grape Variety:* a blend of native red grape varieties in Campania.

*Production Area:* selected vineyards in Campania areas.

*Winemaking:* the grapes are macerated at 24-25 °C for no more than 4-5 days to obtain good color extraction, avoid excessive tannin structure and maintain good aromatic freshness. Fermentation at a controlled temperature followed by a refinement in stainless steel tanks.

*Tasting Notes:* ruby red color, with intense aromas of raspberries, currants, fruit jam and dried figs. A fresh and easy drinking wine, with a finely balanced aftertaste of black cherry.

*Food Pairings:* a very food-friendly wine, ideal with cold cuts, Mediterranean cuisine, such as soups and pasta dishes, white meat and light main courses. Recommended as an all-meal banqueting wine.

*Best served at 16 °C.*