

IL ROSSO TERREDORA CAMPANIA I.G.T.

Variety:

a blend of red indigenous grape varieties from Campania.

Production area:

selected vineyards in Campania.

Winemaking:

The maceration of the grapes is performed at 24°- 25°C and lasts no longer than 4-5 days to obtain a good color extraction, without weighing down the tannic structure and maintaining a good aromatic freshness. Fermentation at 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 nice balanced aftertaste of black cherry.

Food Pairing:

a very food-friendly wine, ideal with cold cuts, Mediterranean cuisine, such as soups and pasta dishes, white meat and light main courses. Recommended for all meals in banqueting.

Best served at 16°C.

