



Biferno D.O.C. Rosso Riserva



Grape variety

80% Montepulciano, 20% Aglianico

Origin

Molise region, vineyards located in the province of Campobasso, land of limestone and clay rock.

Winemaking

the vinification is done following the traditional red technique with daily mixing of the grapes skin for the first 3-4 days of maceration, and then we do a single long mixing at a controlled temperature of 25°C until the alcoholic fermentation is finished. This first part is then followed by a preparation of the best conditions for the starting of the malo-lactic fermentation. When the malo-lactic fermentation is completed the wine is then aged into stainless steel tank and into 500 liters tonneau for a minimum of 36 months. When the ageing is finished, our winemaker does the selection of the cuvée in order to obtain the best aroma.

Storage and ageing

we recommend storing it in a dry cool place at a temperature of 10-12°C. This important wine can be stored for more than 6 years.

Colour

deep ruby red, with elegant grenade red nuances.

Bouquet

intense, full and ethereal with good amplitude of nuances, on all we recognize notes of spices, vanilla cinnamon and wood.

Flavour

at the beginning it is strong and enveloping, smooth and velvety with just a delicate presence of tannins. At the end it is full, round, supported by a good acidity. Excellent aftertaste with pleasant hints of cherry, plum and vanilla nuances.

Alcohol content

14% vol.

Optimal serving temperature

16-18°C

Gastronomic matches

perfect with meat dishes, roasts and recipes made from beef and sheep noble cuts. Great matching with Italian traditional sausage and aged cheese such as Pecorino.