



ORGANIC WINE



VIGNA DI PETTINEO

Frappato organic



VITTORIA

DESCRIPTION:

From the bush trained vineyards, we always produce Frappato grapes for the production of "Vigna di Pettineo" selection.

From the best carefully handpicked grapes, we make this cherry red wine, with violet reflection and a underbush hints. The freshness of tannins give a lovely pleasure and a refined taste.



CLASSIFICATION:

D.O.P. Vittoria

VINEYARD LOCATION:

Vittoria (RG) - C.da Pettineo

SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

GRAPES VARIETIES:

100% Frappato organic

TRAINING SYSTEM:

Trained with bush system

AGE OF VINEYARD:

25 years

YIELD PER HECTARE:

70 Q.

VINIFICATION:

7 days maceration with marcs and fermentation at controlled temperature

AGEING:

1 month in steel and 3 months in bottle

ALCOHOL:

13% vol.

FORMATS:

bottle cl. 75

SERVING TEMPERATURE:

14° - 16°