



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



TRECCIAIA ROSSO CAMPANIA IGP



RED

Denomination : **I.G.P.**
Variety : **AGLIANICO, CABERNET SAUVIGNON, MONTEPULCIANO**
Alcohol content : **15**
Bottle size : **750 ML**
Product Area : **CAMPANIA**

Impressive, elegant, austere taste, supported by polished tannins and a vibrant mineral-acid vein.

Harvest: end of october.

Vinification: gentle pressing of the grapes; maceration from 10 to 15 days. Fermentation in stainless steel vats at controlled temperature. Malolactic fermentation in stainless steel vats.

Ageing: in stainless steel vats for 6 months.

Color: high purple red with ruby reflections.

Bouquet: bouquet of small berries, blackberry and plum blossom with delicate floral (pink) and vegetable notes (tea leaf), embellished with liquorice, graphite and wild memories.

Palate: impressive, elegant, austere taste, supported by polished tannins and a vibrant mineral-acid vein.

Food pairing: serve on roasts and meat sauce, braised, feathered and furred game and large cheeses.



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