

## Tenuta Monte Zunta





85% Piedirosso and 15% Cabernet Sauvignon, the nose reveals intense sensations of underwood, sweet spices, fruit in spirits, tobacco, cocoa and a suffused mineral and light balsamic sensation. In the mouth is full and of great personality, dense and rich, with thick and elegant tannins and pleasingly crisp and balanced. Wine to be served with all dishes based on game as wild boars, deers, chamois and roes. Excellent also with stews, braised and grilled beef, aged cheese. Awards received: Silver Medal Concours Mondial Des Vins Extremes 2019

Rating: Not Rated Yet

**Price**

30,00 €

30,00 €

5,41 €

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Manufacturer [Tommasone Vini](#)

Description

**Data Sheet**

**TENUTA MONTE ZUNTA CRU**

Denominazione Di Origine Controllata

Production zone: Monte Zunta in S.Angelo d'Ischia

Grape variety: Piedirosso

Soil type: Volcanic soils rich in phosphorus and potassium

Direction: sud

Altitude: 450 above sea level

Form of education: Guyot

Harvest: Hand harvest, Middle of October, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

Type of wine: red wine

Vinification and aging: destemming, gentle crushing of the grapes, followed by maceration with pure yeasts in stainless steel tanks at a controlled temperature (15°C). During fermentation with the skins, frequent pumping to favor the transfer of aromas, tannins and structure from the skins to the must. The malolactic fermentation and maturation takes place in french oak barrels (Barrique 225 Lt.) for 18 month. The use of sulfites is minimal and regulated until bottling.

Color: Intense ruby red

Olfactory notes: fruity, spicy, red fruits, cherries preserved in alcohol, Amarena cherry, blueberry, plum, spices, pepper, cocoa, licorice

Flavor notes: dry, warm, soft, intense, structured, full-bodied

Serving temperature: 14-16°C

Examples of food pairings: mature cheeses, braised beef, red game dishes, grilled beef or lamb

Bottles produced: 2.000

### Reviews

There are yet no reviews for this product.