

Pignanera





50% Aglianico, 30% Montepulciano and 20% Guarnaccia. Made from selected grapes from vineyards of various ages, it has an elegant full body to the nose and taste. At the first impression it is impressive, fine, and intense, fruity and spicy, with hints of black currant, cherry, balsamic wood and licorice, closing with smoky aromas. In the mouth is round, of considerable depth, with tannins which give it a strong character without however affecting smoothness and balance. Notable finish, exceptionally long and rich in flavor. It is an important red wine to be served with strong dishes: excellent with skewers, fatty red meats, game, roasts, tasty cheeses.

Rating: Not Rated Yet

Price

30,00 €

30,00 €

5,41 €

[Ask a question about this product](#)

Manufacturer [Tommasone Vini](#)

Description

Data Sheet

PIGNANERA

Denominazione Di Origine Controllata

Production zone: Tenuta Coste in Lacco Ameno – Ischia

Grape variety: Aglianico

Soil type: Volcanic soils rich in phosphorus and potassium

Direction: various

Altitude: various

Form of education: Guyot

Harvest: Hand harvest, beginning 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 months. 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 cherries, blueberries, spices, tobacco, 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

Tuesday, 13 October 2020

ottimo vino ischitano! davvero buonissimo

Angelo