



Wijnfiche

Castorani – Jarno Rosso | Colline Pescaresi IGT Italie (ABRUZZO) – 2016

Domaine

Castorani

Het domein, sinds 1999 in handen van F1-piloot Jarno Trulli, is gelegen in de Abruzzese vlakte bij de stad Alanno, en heeft 35 ha wijngaarden, die voornamelijk met Montepulciano en Trebbiano zijn beplant. De gemiddelde leeftijd van de wijngaard is 30 jaar. Alles gebeurt volgens organische principes.

Vinification

The grapes are harvested by hand in October with a careful selection of the grapes. At harvest the grapes are partially dried or "appassite". The yield is 8 tonnes/ha. The wine is fermented on the skins at a temperature of 30° C, with frequent pumping over for optimal extraction. It is then macerated for more than 40 days in 150 hl barrels, using the traditional overhead trellis system "pergola" of the Abruzzo region and vertical trellis system. Afterwards, the wine matures on its lees for 12 months in oak barrels, followed by a period of 6 months in inox vats and 12 months in bottle.

Dégustation

The wine is intense ruby red with violet tones. On the nose we distinguish notes of dried grapes, spices, liquorice and aromas of small forest fruits, with light hints of vanilla, chocolate and faded rose. On the palate, the wine is very structured, full bodied and rich, with harmonious and elegant tannins. Long after taste finish, intense and persistent, with notes of preserved fruits and tobacco.

Mets adaptées

Viande - rouge, grillée | Vin plaisir | Gibier | Plats épicés

Caractéristiques

Type: Vin rouge

Cépage: Montepulciano (100%)

Viticulture: Raisonnée

Stocker (années): > 10

Servir à: 18 °C

Profil de goût: Complexe, structuré et tannins puissants

