

Clematis



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CLEMATIS ROSSO COLLINE PESCARESI IGT PASSITO ROSSO



ZACCAGNINI

Type

Colline Pescaresi IGT Passito Rosso

Grape variety

Black grapes

Area of production

Province of Pescara

Vine training system

Tendone and espalier

Type of soil

Clayey of medium texture

Harvesting period

Usually late

Winemaking

Soft pressing of the grapes, maceration with fermentation at a controlled temperature.

Ageing and maturing

Maturation takes place in wooden barrels with a capacity of 50 L until bottling.

Tasting notes

Color: Intense ruby red.

Aroma: The bouquet is elegantly austere, with hints of black fruits in alcohol and hints of liquorice.

Taste: On the palate it has a full and harmonious taste, extremely persistent.

Lifespan in the bottle

Thanks to its acidity, sweetness and structure, it can age in the bottle for over ten years.

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 13% vol

Serving temperature 14-16°C