

IKEBANA

wine, art of man.



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IKEBANA NOVELLO / COLLINE PESCARESI IGT NOVELLO



ZACCAGNINI

Type

Colline Pescaresi IGT Novello

Grape variety

Black grapes

Area of production

Province of Pescara

Vine training system

Tendone

Type of soil

Clayey of medium texture

Harvesting period

Usually very late

Winemaking

The grapes stay in an anaerobic environment for 10 days ("carbonic maceration"), pressing with a destemming presser and thermo-conditioned fermentation.

Ageing and maturing

Released for sale immediately after bottling so as to best enjoy its organoleptic characteristics.

Tasting notes

Color: Deep red with violet hues.

Aroma: The bouquet is distinguished by fruity notes of cherry, blackberry and blueberry, hints of ripe banana and cloves.

Taste: Dynamic and crisp, fresh and pleasant, almost silky tannicity.

Lifespan in the bottle

We recommend consuming it within the year following the harvest.

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 12% vol

Serving temperature 12-14°C