



CASTIGNANO

- CANTINE DAL 1960 -



ROSSO PICENO SUPERIORE DOC ORGANIC

GRAPES VARIETY: Montepulciano 70%, Sangiovese 30%

TOTAL HECTARAGE AS VINEYARD: 60

TYPE OF SOIL: medium mix, predominantly argilliferous soil

PLANTS DENSITY PER HECTARE: 3.000

CULTIVATION SYSTEM: espalier

MEAN VINEYARD ALTITUDE IN METRES: 450 above sea level

WINE PRODUCTION: with prolonged maceration of the skins at controlled temperature, followed by 12 months in wooden barrels (tonneau)

ORGANOLEPTIC CHARACTERISTIC

COLOUR: ruby red

FRAGRANCE: intense, persistent and fruity

FLAVOUR: intense taste and good acidity are the main characteristics, while intense spicy tones prevail in the aftertaste

FOOD PAIRINGS: dishes with a strong flavor and aged cheeses

S.C.A.C. SOC. COOP.AGRICOLA

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