



CASTIGNANO

- CANTINE DAL 1960 -



vino rosso

OFFIDA ROSSO D.O.C.G.
"GRAN MAESTRO"

GRAPES VARIETY: Montepulciano 85%, Cabernet Sauvignon
10%, Merlot 5%

TOTAL HECTARAGE AS VINEYARD: 18

TYPE OF SOIL: medium mix, predominantly argilliferous soil

PLANTS DENSITY PER HECTARE: 3.000

CULTIVATION SYSTEM: espalier

MEAN VINEYARD ALTITUDE IN METRES: 200 above sea level

WINE PRODUCTION: the grapes have been fermented separately
with prolonged maceration and matured for 16 months in small oak
casks (barriques) and for a further 6 months in the bottle

ALCOHOL: 14%

ORGANOLEPTIC CHARACTERISTIC

COLOUR: dense ruby red

FRAGRANCE: cherry in alcohol with prolonged flavours of red fruit,
with a hint of cocoa, pepper and gooseberry

FLAVOUR: dry, velvety and full bodied

FOOD PAIRINGS: weighty meat dishes

Size: 0.75Lt. / 3Lt.



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

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