

ORGANIC WINE



VIGNA DI PETTINEO

Frappato organic



92

Luca Maroni

DESCRIPTION

From the bush trained vineyards, we always produce Frappato grapes for the production of "Vigna di Pettineo" selection.

From the best carefully handpicked grapes, we make this cherry red wine, with violet reflection and a underbush hints. The freshness of tannins give a lovely pleasure and a refined taste.



CLASSIFICATION

D.O.P. Vittoria

VINEYARD LOCATION

Vittoria (RG) - C.da Pettineo

SOIL AND ALTITUDE

Red sandy soil, 170 m. asl

GRAPES VARIETIES

100% Frappato organic

TRAINING SYSTEM

Trained with bush system

AGE OF VINEYARD

25 years

YIELD PER HECTARE

70 Q.

VINIFICATION

7 days maceration with marcs and fermentation at controlled temperature

AGEING

1 month in steel and 3 months in bottle

ALCOHOL

13% vol.

FORMATS

bottle cl. 75

SERVING TEMPERATURE

14° - 16°