

Crateca Rosso



Obtained from blends of Guarnaccia, Piedirosso and Aglianico, the wine, with a warm and pleasant drink, is an exemplary interpretation of the vines in a key typical of a volcanic territory. The color is intense and bright ruby red, the nose is broad and rich in nuances from red fruits to licorice, with hints of spice and sweet notes of cocoa. In the mouth it is well balanced, soft, fresh, savory with an elegant and dry tannin.

Rating: Not Rated Yet

Price

Base price with tax 24,00 €

Sales price 24,00 €

Discount

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Manufacturer [Cantine of Crateca](#)

Description

Crateca Rosso technical sheet

Crateca Rosso IGP Epomeo.

Type of Wine: Dry Red

Grapes: Aglianico Piedirocco and Guarnaccia.

Wine classification: Protected Geographical Indication.

Planting year: 2006

Altitude: 230/280 meters above sea level

Exposure: North-West

Soil: sandy detrital of volcanic origin (Green Tufo del Pizzone)

Plant density: 8000 plants per hectare.

Training system: Spurred cordon

Yield: 1.1 kg per vine

Harvest period: first-second decade of October

Harvest: Manual, in 20 kg crates, when the grapes are fully phenolic

Vinification and aging: Crushing and destemming of only carefully selected bunches. Maceration and alcoholic fermentation at controlled temperature for about three weeks in stainless steel vats in contact with the skins, in this phase the pumping over is frequent to favor the passage of color and noble tannin to the fermenting must, and then continue with the fermentation malolactic fermentation and aging in oak barrels for 6 months in the presence of fine lees. Minimum and regulated use of sulfur until bottling.

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Reviews

There are yet no reviews for this product.