

Pignanera in amphora



The amphorae used in winemaking as well as the amphora that you, dear customer, are currently contemplating, are entirely handmade in Italy, equipped with a pedestal and delivered in a wooden box.

Rating: Not Rated Yet

Price

Base price with tax 110,00 €

Sales price 110,00 €

Discount

[Ask a question about this product](#)

Manufacturer[Tommasone Vini](#)

Description

Protected Geographical Indication

PRODUCTION AREA: Tenuta Le Coste, in the municipality of Lacco Ameno, north-west of the Island of Ischia. The vineyards are located on small terraces at 250 meters above sea level. and heroic viticulture.

VARIETY OF GRAPES: 50% Aglianico, 50% Montepulciano

VINIFICATION: The harvested grapes are pressed and the must left to macerate and ferment in stainless steel tanks in contact with the skins. During this phase, pumping over is frequent to favor the passage of color and noble tannin from the skins to the fermenting must. After about 20 days, the young wine thus obtained is separated from the skins, to continue aging in French oak barriques for at least 12 months. The refinement then continues in a 400-liter terracotta amphora for another 6 months.

PRODUCTION: numbered of 125 pieces / year

CAPACITY: 1 liter amphora

ALCOHOL CONTENT: Indicated on the label.

VINTAGE: 2018

VISUAL, OLFACTORY AND TASTE NOTES: deep ruby ??red color with light garnet reflections. The nose is intense and elegant. There are fruity, spicy and balsamic aromas, reminiscent of red berries, black cherries, licorice, cocoa and slightly smoky hints. Of excellent structure and elegance on the palate, with balanced tannins and a long and spicy finish. We recommend decanting it to obtain its maximum expression.

PAIRING: important red that goes well with fatty meats, game, grilled beef and spicy cheeses. Our ideal pairing is with braised beef with red wine reduction.

Reviews

There are yet no reviews for this product.