

## Tenuta Monte Zunta



Piedirosso is one of the vines of sure indigenous origin, in the island of Ischia. - Blend: 85% Piedirosso, 15% Cabernet Sauvignon - Production area: Tenuta Monte Zunta in S. Angelo, in the municipality of Serrara Fontana at 450m above sea level, in the southernmost part of the Island.

Rating: Not Rated Yet

**Price**

Base price with tax 30,00 €

Sales price 30,00 €

Discount

[Ask a question about this product](#)

Manufacturer [Tommasone Vini](#)

Description

**Wine name:** Tenuta Monte Zunta

**Alcohol:** as indicated on the label

**Blend:** 85% Piedirosso, 15% Cabernet Sauvignon

**Production area:** Tenuta Monte Zunta in S. Angelo, in the municipality of Serrara Fontana at 450m above sea level, in the southernmost part of the Island.

**Vinification:** Piedirosso is one of the vines of sure indigenous origin, in the island of Ischia. The grapes, after having undergone an extreme thinning on the plant in June, are harvested and stored in small boxes for a slight drying. Then comes the de-stemming and the gentle pressing. The must thus obtained is fermented with indigenous yeasts remaining in contact with the skins for about 20 days. During this phase, replacements are frequent to favor the passage of the color and of the noble components characteristic of an important red wine from the skins to the fermenting must. After the drawing off, the wine will remain to rest in French oak barrels of 5 hl for about 6 months. The wine is placed at the consumer's judgment only after a final right period of bottle aging.

**Service temperature:** Best if decanted some time in advance, it must be served at 18-20 °C

**Tasting notes:** To the nose it opens with intense sensations of undergrowth, sweet spices, under-spirit fruit, tobacco, cocoa and a soft mineral and slightly balsamic perception. In the mouth it is full and of great character, dense and enveloping, with dense and elegant tannins and pleasantly fresh and balanced.

**Parings:** Served with all the second courses of wild game such as wild boar, deer, chamois and roe deer. Excellent also with braised meat and aged cheeses.

**Reviews**

There are yet no reviews for this product.