

Pithecusa Rosso



The grapes after having undergone an extreme thinning on the plant in June, are strictly hand-picked. - Blend: 60% Aglianico 40% Piediroso -
Production area: Tenuta Le Coste, in the municipality of Lacco Ameno, at 250m above sea level

Rating: Not Rated Yet

Price

Base price with tax 14,50 €

Sales price 14,50 €

Discount

[Ask a question about this product](#)

Manufacturer [Tommasone Vini](#)

Description

Wine name: Pithecusa Rosso

Alcohol: as indicated on the label

Blend: 60% Aglianico 40% Piediroso

Production area: Tenuta Le Coste, in the municipality of Lacco Ameno, at 250m above sea level, in the north-western part of the Island.

Vinification: The grapes after having undergone an extreme thinning on the plant in June, are strictly hand-picked. Then comes the de-stemming and the gentle pressing. The must thus obtained is left to ferment with yeasts remaining in contact with the skins for about 20 days. During this phase, pumping over is frequent to favor the passage of the color and of the noble, characteristic components 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, 5 hl barrels for more than two years. It will be placed at the consumer's judgment after a last period of rest and refinement in bottle.

Color: It comes in a dark garment that dyes the glass, letting tight and consistent arches slide.

Olfactory and gustatory notes: Neatly vinous, ample, rich and intense bouquet, anchored on fruity and spicy notes, of undergrowth, wild blackberry, raspberry. It has a dry, full taste, remarkable structure, with a slightly bitter aftertaste.

Service temperature: if decanted some time in advance, it must be served at 16-18 °C.

Parings: Important Red, for meditation and to accompany strong dishes: excellent with roasts, fat red meat, feathered game, tasty cheeses.

Reviews

There are yet no reviews for this product.