

Ischia Per 'e Palummo



Intense ruby red with violet reflexes. Neatly vinous, ample, rich and intense aroma, anchored on fruity and spicy notes, of undergrowth, wild blackberry, raspberry. - Blend: Piedirosso - Production area: Tenuta Calitto, Tenuta Montecorvo, Tenuta Chiena, Tenuta Cimento Rosso, in the municipality of Forio, at 250m above sea level, in the western part of the Island.

Rating: Not Rated Yet

Price

Base price with tax 20,00 €

Sales price 20,00 €

Discount

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Manufacturer [Tommasone Vini](#)

Description

Wine name: Ischia Per 'e Palummo

Alcohol: as indicated on the label

Blend: Piedirosso

Production area: Tenuta Calitto, Tenuta Montecorvo, Tenuta Chiena, Tenuta Cimento Rosso, in the municipality of Forio, at 250m above sea level, in the western part of the Island.

Vinification: Harvested at the best degree of sugary and phenolic maturation, the de-stemmed grapes, are crushed and the must obtained is left to macerate and ferment in steel tanks, in contact with the skins. In this phase, pumping over is frequent to favor the passage of the color and the noble tannin from the skins to the fermenting must. After the drawing off, we await the end of alcoholic fermentation and malolactic fermentation and make the appropriate decantations until the month of February when it is bottled.

Color: Intense ruby red with violet reflexes.

Olfactory and gustatory notes: Neatly vinous, ample, rich and intense aroma, 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: 16-18 °C

Parings: It is perfect accompanied with grilled meat, pasta with meat ragout, rabbit but, served slightly cooler (10-12 °C) also goes well with fish dishes.

Reviews

There are yet no reviews for this product.