Tenuta Monte Zunta



85% Piedirosso and 15% Cabernet Sauvignon, the nose reveals intense sensations of underwood, sweet spices, fruit in spirits, tobacco, cocoa and a suffused mineral and light balsamic sensation. In the mouth is full and of great personality, dense and rich, with thick and elegant tannins and pleasingly crisp and balanced. Wine to be served with all dishes based on game as wild boars, deers, chamois and roes. Excellent also with stews, braised and grilled beef, aged cheese. Awards received: Silver Medal Concours Mondial Des Vins Extremes 2019

Rating: Not Rated Yet **Price** Base price with tax 30,00 €

Sales price 30,00 €

Discount

Ask a question about this product

ManufacturerTommasone Vini

Description

Data Sheet

TENUTA MONTE ZUNTA CRU

Denominazione Di Origine Controllata

Production zone: Monte Zunta in S.Angelo d'Ischia Grape variety: Piedirosso Soil type: Volcanic soils rich in phosphorus and potassium Direction: sud Altitude: 450 above sea level Form of education: Guyot Harvest: Hand harvest, Middle of Otctober, selection of the grapes in the vineyard and transport in 20kg harvesting boxes Type of wine: red wine Vinification and aging: destemming, gentle crushing of the grapes, followed by maceration with pure yeasts in stainless steel tanks at a controlled temperature (15°C). During fermentation with the skins, frequent pumping to favor the transfer of aromas, tannins and structure from the skins to the must. The malolactic fermentation and maturation takes place in french oak barrels (Barrique 225 Lt.) for 18 month. The use of sulfites is minimal and regulated until bottling. Color: Intense ruby red Olfactory notes: fruity, spicy, red fruits, cherries preserved in alcohol, Amarena cherry, blueberry, plum, spices, pepper, cocoa, licorice Flavor notes: dry, warm, soft, intense, structured, full-bodied Serving temperature: 14-16°C Examples of food pairings: mature cheeses, braised beef, red game dishes, grilled beef or lamb Bottles produced: 2.000

Reviews

There are yet no reviews for this product.