

Pignanera



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Rating: Not Rated Yet

Price

Base price with tax 30,00 €

Sales price 30,00 €

Discount

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Manufacturer [Tommasone Vini](#)

Description

Alcohol: as indicated on the label

Blend: 50% Aglianico, 30% Montepulciano, 20% Guarnaccia

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, separated by variety, are then crushed and left to ferment with maceration of the skins at controlled temperatures. After the racking, the new wine will complete its fermentation in 5 hl French oak tonneaux. Separated at first from its coarser deposits, it will remain in the tonneaux for over three years where it will undergo, during the various periods, all the fermentative - evolutionary processes as appropriate for a Red of noble breed. The wine, once composed, will be bottled in July and submitted to the consumer's judgment only after a last period of rest and refinement in bottle.

Color: and intense ruby red, with evident garnet reflexes.

Olfactory and gustatory notes: Obtained from selected grapes coming from vineyards of different ages, it gives the nose and the palate an elegant robustness. At the first impact it is immediately impressive, fine and intense, fruity and spicy, with hints of blackcurrant, cherry, balsamic wood, leather and licorice, closing with smoky olfactory notes. In the mouth it is round, of considerable thickness, with tannins that give it a decisive character without however harming its softness and balance. The finish is remarkable, very long and full of flavor.

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

Parings: Important Red, to accompany strong dishes: excellent with spits, red meat, game, roasts, tasty cheeses.

Reviews

Tuesday, 13 October 2020

ottimo vino ischitano! davvero buonissimo

Angelo