

Azienda Agricola
LA CAPPUCCINA



Grape variety: red grapes from our vineyards.

Production area: our local hills.

Harvest time: late September to early October.

Vinification: traditional fermentation on the skins, where the grape is separated from the stalk and left to ferment, half in a steel vat and half in a 500-litre barrel, with selected yeasts. During fermentation, the wine is pumped over the cap, i.e. the cap is soaked 2-4 times per day for approximately 10 minutes per cycle. Once matured, the two parts (steel and wood) are combined and then the wine is bottled. The wine is released for sale after 6 months of aging in the bottle.

Alcohol by volume: 12%

Sugars: none

Serving temperature: 17-20 °C

Sensory notes: a well-orchestrated, dry wine with a warm, rounded taste. It offers just the right level of acidity, pleasant mature tannins and a spicy finish with breezes of black pepper. It has a rich aroma with notes of black cherry, currants and wild berries.

Food pairings: red meat, game, skewers, grilled meat, and strong and mature cheeses.

“La Cappuccina” farm business with restaurant “All’Agreste Ritrovo”
owned by Giuseppe Della Colletta

Via Liberazione n. 20 - 31020 Refrontolo (TV), Italy - Tel.: +39 0438 97 80 08 - Mobile: +39 347 46 61 748 - az.agr.lacappuccina@alice.it