

Azienda Agricola
LA CAPPUCCINA



Grape variety: red grapes from our vineyards.

Production area: our local hills.

Vineyard characteristics: traditional vineyards planted entirely on south-facing hills.

Harvest time: the first ten days of September.

Vinification: the best red grapes are dried on racks for approximately three months. Once the desired sugar levels have been reached, the grapes are traditionally fermented on the skins.

Alcohol by volume: 14.5%

Sugars: 150 g/l

Serving temperature: 18 °C

Sensory notes: an intense aroma of chocolate, bramble preserve and fruit liqueur. A velvety, inviting taste with the right level of acidity.

Food pairings: ideal with biscuits, strong cheeses and chocolate.

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

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