

Armacia

Costa Viola IGT Red



The "armacie" (or "armacere") are the stone walls that support the terraced vineyards of the Costa Viola where for centuries the winemakers practice the so-called "heroic viticulture extreme" because of the difficult conditions in which they operate. Thanks to the establishment of the Coop. "Enopolis Costa Viola", we produce "Armacia" , a nice wine, greatly appreciated not only for its organoleptic characteristics also for its social and environmental role.

Name: IGT Costa Viola Red "Armacia"

Vines: Prunesta, Malvasia Nera, Nerello Calabrese, Gaglioppo

Vinification: Soft wine pressing with cold maceration

Soil: Medium mixture

Alcohol: 13 % Vol.

Serving temperature: Chilled

Bottle: Bordolese 75cl

Food pairing: It pairs well with every meal but It's ideal for tasting ricotta and fresh cheese

Organoleptic properties: A wine with ruby colour and violet reflections, with intense winey bouquet and sea's mineral scents

