



CANTINA **HERERO**
essenze di uva molisana d.o.c.

Don Pepe – Molise Rosso DOC

DESCRIPTION

This wine, with a large structure, comes from a careful selection of Montepulciano grapes grown on a hill. The high quality of the raw material and careful vinification give the wine a ruby color and high brightness. It is a fine and elegant wine, moderately tannic, which is best expressed with salami, braised, game, red meat and seasoned cheeses.

Tecnical Sheet:

Grapevine	Montepulciano.
Name:	MOLISE ROSSO.
Type of land:	Clayish medium-to-medium pitch soil.
Variety of grapes:	100% Montepulciano.
Breeding system:	Rows, cordon spurred.
Harvest period:	The grapes are usually harvested in the first decade of October.
Method of collecting:	Manual.
Winemaking:	The grapes are dirasped, pressed and vinified according to the traditional "red" method with a long maceration of peel in stainless steel vinifers at a controlled temperature of 25/26 ° C. Next separation of flower wines from the press. Several delestages are carried out during the vinification in the presence of air.
Aging:	At fine fermentation the wine is kept in stainless steel tanks at controlled temperature for 11 months and then bottled.
Sensory notes:	<u>Color:</u> intense ruby red with violet reflections in youth. <u>Perfume:</u> red, pleasant, persistent fruit. <u>Taste:</u> in the mouth reveals a beautiful fullness, deep, full, round, harmonious, persistent with liquorice.
Analytical data:	Alcol 13,50 % vol.

