

C *tenuta* CELIMARRO



DESCRIPTION

Auteur wine with a clean, strong taste, giving back sensations of freshness and fruity flavors, with cues of minerals and undergrowth. With its deep, shiny red color, it's best coupled with roasted meat, robust meals and seasoned cheese.

TECHNICAL FEATURES

Wine grape variety: Magliocco dolce

Vineyard height: 180 m above sea level

Harvesting: first decade of October

Vinification: cold-macerated for 24 - 36 hours

Fermentation: 24 - 30°C

Refinement: in silver, with micro-oxygenation

Color: deep shiny red

To match with: roasted meats, robust meals and seasoned cheese

Scent: strawberry, black cherry

Serving temperature: 15 - 20°C



Magliocco

Horeca