

PIGNANERA

Denominazione Di Origine Controllata

Production zone: Tenuta Coste in Lacco Ameno - Ischia

Grape variety: Aglianico

Soil type: Volcanic soils rich in phosphorus and potassium

Direction: various

Altitude: various

Form of education: Guyot

Harvest: Hand harvest, beginning of October, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

Type of wine: red wine

Vintage: 2021

Vinification and aging: destemming, gentle crushing of the grapes, followed by maceration with pure yeasts in stainless steel tanks at a controlled temperature (15°C). During fermentation with the skins, frequent pumping to favor the transfer of aromas, tannins and structure from the skins to the must. The malolactic fermentation and maturation takes place in french oak barrels (Barrique 225 Lt.) for 18 months. The use of sulfites is minimal and regulated until bottling.

Color: Intense ruby red

Olfactory notes: fruity, spicy, red fruits, cherries preserved in alcohol, Amarena cherries, blueberries, spices, tobacco, cocoa, licorice

Flavor notes: dry, warm, soft, intense, structured, full-bodied

Serving temperature: 14-16°C

Examples of food pairings: mature cheeses, braised beef, red game dishes, grilled beef or lamb

Bottles produced: 2,000