



NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

www.naturalmerchants.com



AGRINATURA ORGANIC ITALIAN RED WINE

Winemaker: Giancarlo Ceci

Appellation: Indicazione Geografica Tipica (IGT) – Puglia

Varietals: Uve de Troia, Montepulciano and Aglianico

Production Area

All of the production is from the Agrinatura Estate in the Italian Province of Puglia, near the village of Andria. The production area includes soils which are very permeable and rich in limestone. The elevation near the Adriatic Sea averages 250 meters, producing an ideal Mediterranean climate for agricultural biodiversity.

Planting Density: 4500 to 5000 plants per hectare

Training System: Spurred Cordon

Vinification Techniques:

Soft crushing controlled temperature fermentation at 25-26 degrees C, pumping over and delestage, macerations on skins for 15-18 days.

Ageing Technique:

Ageing and stabilization in stainless steel tanks with repeated racking. It is further aged in the bottle for several more months.

Ageability:

This red wine has a fair structure, complex but refined, which makes it suitable for aging for at least 2 years from bottling.

Tasting Notes Tastings:

Ruby black color. Cherry pie, graphite, and baked root vegetable aromas follow through on a soft, supple entry to a dryish medium body with blackberry and earth accents. Finishes with a crisp, powdery tannin and red apple fade. A nice, balanced food wine to pair with meat stews and meat and pasta dishes.

Serving Temperature: 16-18 degrees C

Analytical Data: 13.5% alcohol by volume



WINE ENTHUSIAST MAGAZINE

84 pts



Beverage Tasting Institute (BTI) – www.tastings.com

WORLD WINE CHAMPIONSHIPS AWARD: Silver Medal – Best Buy

RATED: 87 points (Highly Recommended)



Green Wine Competition

WINNER

AGRINATURA ORGANIC ITALIAN RED WINE

EUROPEAN OFFICE

Cartagena, SPAIN
pilar@naturalmerchants.com

Tel: +34.968.32.15.11
Fax: +34.902.90.89.61

NORTH AMERICAN OFFICE

Oregon USA
ed@naturalmerchants.com

Tel: 1.530.554.2333
Fax: 1.866.784.0422