



NATURAL MERCHANTS

FINE FOODS & WINES

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PARCO GRANDE
Castel del Monte
Denominazione di Origine Controllata
Rosso

THE WINE: expresses fully the local typicalness of young wines of the Castel del Monte D.O.C. district.

SOIL: not very deep soil, very permeable, fairly rich in limestone and rocky layers.

PLANTING DENSITY: 4500-5000 plants / ha.

TRAINING SYSTEM: spurred cordon.

VINES: Uva di Troia, Montepulciano and Aglianico in variable percentages.

VINIFICATION TECHNIQUE: soft crushing, controlled-temperature fermentation at 25-26°C, pumping-over and delestage, maceration on skins for 15-18 days.

AGEING TECHNIQUE: ageing and stabilization in stainless steel containers 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 ageing for at least 2 more years after marketing.

TASTING NOTES:

Wine Enthusiast: This hearty blend of Aglianico and Montepulciano offers dusty notes of Graham cracker and old spice. You'll also get ripe tones of cherry fruit, ground cloves and ginger.

ORGANOLEPTIC FEATURES: scent of ripe red fruit and spiced notes typical of the grape blend.

SERVING TEMPERATURE: 16-18°C.

ALCOHOL CONTENT: 13.50% by vol.

CERTIFICATIONS: REG. 2092/91 ICEA.



WINE ENTHUSIAST MAGAZINE

86 pts

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