



# NATURAL MERCHANTS SELECTIONS

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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