



NATURAL MERCHANTS

FINE FOODS & WINES

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PACO MARANO
Castel del Monte
Denominazione di Origine Controllata
Rosso

THE WINE: obtained exclusively from the Uva di Troia grape variety, reveals great structure and personality.

SOIL: not very deep soil rich in limestone. Which favours excellent ripening of the Uva di Troia grapes.

PLANTING DENSITY: 4500 – 5000 plants / ha.

TRAINING SYSTEM: spurred cordon.

VINES: 100% Uva di Troia.

VINIFICATION TECHNIQUE: soft crushing, controlled-temperature fermentation at 28°C , repeated pumping- over and delestage, maceration up to 24 days.

AGEING TECHNIQUE: after malolactic fermentation, the wine is aged in French oak barriques for at least 14 months with repeated racking. It is further aged in steel tanks and then in the bottle for several more months.

TASTING NOTES:

Wine Enthusiast: This mature red wine from the Castel del Monte area of Southern Italy is made with 100% Uve di Troia and delivers thick layers of cherry fruit, chocolate fudge and exotic spice (it sees 14 months of oak aging). Its color is rich and saturated and the wine has a polished but ripe finish.

AGEABILITY: several years after its markeSting.

ORGANOLEPTIC FEATURES: scent of red berries and spiced notes.

SERVING TEMPERATURE: 18°C.

ALCOHOL CONTENT: 13.50% by vol.

CERTIFICATIONS: REG.2092/91 ICEA.



WINE ENTHUSIAST MAGAZINE

88 pts

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