Cecco

TECHNICAL SHEET

Category
Still red wine

Grape variety
Barbera, Bonarda, Cabernet

Alcoholic strenght
14% vol

Residual sugar
14 g/l

Serving temperature
14-16°C

Kind of bottle
Heavy burgundy 0,75 lt.

Ground
Medium-textured, stone and clay soil

Exposure
South-East

Trees disposal
4.000 Plants/Ha

Pruning
Guyot and spurred cordon

Production
60 Q.li/Ha

Methods of grapes protection
Biological control

Winemaking
Manual harvest in crates. One part of the grapes is late harvested to ensure the bunches a higher sugar and aromatic ripeness, before a long skin contact maceration at a controlled temperature. Wine is then aged in French oak barriques for about 12 months using new woods for the portion of wine obtained from overripe grapes. After ageing is completed, a short maturation in a steel vat is carried out before bottling

SENSORY ANALYSIS

Colour
Intense and deep ruby

Taste
Light, fresh, structured, pleasantly tannic-rich with a moderate residual sugar that ensures drinkability and a remarkable long finish

Fragrance
Crispy red fruits, lively morello cherry, smells of toasted wood with cherries in alcohol as a final hint

Gastronomic suggestions
Complex starters with meat or mushrooms sauces, meat and game dishes, aged cheeses

Il Poggiarello