

TENUTA MONTE ZUNTA CRU

Denominazione Di Origine Controllata

Production zone: Monte Zunta in S.Angelo d'Ischia

Grape variety: Piedirosso

Soil type: Volcanic soils rich in phosphorus and potassium

Direction: sud

Altitude: 450 above sea level

Form of education: Guyot

Harvest: Hand harvest, Middle of October, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

Type of wine: red wine

Vintage: 2021

Vinification and aging: destemming, gentle crushing of the grapes, followed by maceration with pure yeasts in stainless steel tanks at a controlled temperature (15°C). During fermentation with the skins, frequent pumping to favor the transfer of aromas, tannins and structure from the skins to the must. The malolactic fermentation and maturation takes place in french oak barrels (Barrique 225 Lt.) for 18 month. The use of sulfites is minimal and regulated until bottling.

Color: Intense ruby red

Olfactory notes: fruity, spicy, **red fruits**, cherries preserved in alcohol, Amarena cherry, blueberry, plum, **spices**, pepper, cocoa, licorice

Flavor notes: dry, warm, soft, intense, structured, full-bodied

Serving temperature: 14-16°C

Examples of food pairings: mature cheeses, braised beef, red game dishes, grilled beef or lamb

Bottles produced: 2.000