

Foretano



IGP - Protected Geographical Indication

Grapes: 100% Cesanese di Affile

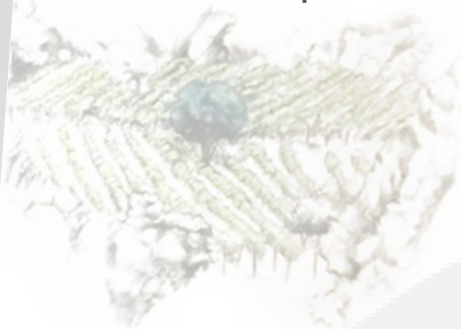
Soil: Volcanic red clay

Training system: candlestick

Yield per hectare: 50 quintals

Vinification: manual harvesting, spontaneous fermentation and rest on the skins for 10 days, malolactic fermentation carried out naturally, maturation 20% in tonneaux and 80% in steel for 10 months and refinement for 9 months in the bottle.

3000 bottles produced



During the entire winemaking process, no oenological adjuvant is used and the mass is not subjected to any clarification or filtration.

Color: Intense ruby red

Fragrance: Black cherry, orange, spicy hints of black pepper, saltiness and balsamic hints of rosemary on the finish

Taste: Good structure with integrated tannins, with a very fresh and savory, mineral finish

