

Velletri DOC Riserva 2003

+175141 Specialty Listing (12 x 750) \$18.50

Latium, Italy



Grape variety:

This is a quality wine derived from 30% Cesanese, 30% Montepulciano, 30% Merlot and 10% Sangiovese. all produced in the DOC Velletri district, with yields of 3.2-3.6 t/acre (8-9 t/Ha) and an average sugar content of 22° Babo.

Ageing:

Obtained from maceration in steel tubs at controlled temperatures. After separation the refinement takes place for 6-8 months in stainless steel, where malolactic fermentation ensues. The wine is then aged in oak barrels for a minimum of three years. 30% of the product undergoes refinement in 280 liters barriques of the Allier and Tronçais variety.

Tasting Notes:

Ruby red colour with hints of violet and pomegranate towards ageing. A characteristic scent of violets, hints of cherry, raspberry and replaced by musk and dried prunes when aged. Harmoniously smooth with the right amount of tannin and some acidity. A warm and intense finish.

Serving suggestions:

Assortment of roasted and grilled meats, mushroom dishes and medium to strong cheeses.

