

POTIOR® Nero dei Cavalieri

Classificazione:
Offida D.O.C.G. Rosso



HARVEST The grapes, with an average yield per hectare of 5-6 t, after a careful evaluation, based on the phenolic ripeness, are hand-picked and selected during the reception, so as to ensure the highest quality of fermentation musts. The grapes undergo a further selection before being crushed.

VINIFICATION The grapes are vinified in small stainless steel tanks. During the fermentation and extraction processes, they are performed delestage and replacements. The fermentation takes place with an average temperature of 28 °, to keep the aromas and typical of the variety, for about twenty days. At the end of alcoholic fermentation follows a maceration on the skins in contact with the skins which lasts at least three weeks. The wine is transferred to oak barrels (60% new and 40% second) where malolactic fermentation takes place naturally within the year.

AGEING The aging of 24 months in total, he sees first assembly of the various batches obtained and left for 18 months in several different woods for essence and size, which are periodically filled and controlled. After a approfondito organoleptic tests and analytical, the wine is bottled. A further refinement in bottles for 3 months.

ANALYSIS TASTING Ruby red tending to garnet with aging. The nose, pleasant and complex, with a high olfactory concentration, remembers red fruits with warm notes of chocolate and vanilla. On the palate the wine is dry, harmonious, characteristic, distinctive and elegant with very soft tannins and a soft lingering finish.

ADVICE ideal pairings grilled and seasoned cheese. Serve at 18 ° C

