

POTIOR®

Poggio al Tesino

2013 - 13,0% Vol.

Classificazione:

Rosso Piceno D.O.C.



HARVEST The grapes, with an average yield per hectare of 7-8 t, after a careful evaluation based on the phenolic ripeness, are harvested and selected during the step of receiving, in order to ensure maximum quality of fermentation of musts. The grapes undergo a further selection before being crushed.

VINIFICATION The varieties are vinified separately in small stainless steel tanks since they ripen at different times and require different protocols winemaking; During the fermentation and extraction processes, they are performed delestage and replacements. The fermentation takes place with different temperature depending on the vines to keep the aromas and typical of the vines, to preserve the aromatic notes. At the end of alcoholic fermentation follows a maceration on the skins in contact with the skins which lasts at least two weeks.

AGEING The wines are blended and transferred to thermo-controlled tanks. Subsequently all'imbottigliato follows a further bottle aging.

ANALYSIS TASTING Ruby red with violet hues, tending to garnet with aging. The nose, pleasing, complex, with notes of jam. On the palate the wine is elegant, fruity, balanced, pleasantly dry, round, fruity with hints of plum and black cherry.

ADVICE ideal pairings with roasts and grilled meats. Serve at 15 ° C.

