

TERRE DI PERSETO IGT RED «METELLO» - Year 2020

Cru: Canali (300 m. a.s.l.)

Soil exposure: South-West

Soil: limestone/Alberese type

Age of the vines: 10-20 years old

Vines per hectar: 4000-5000

Pruning/Growing system: «Cordone speronato»
(pruned-spur cordon-trained vines)

Harvest: by hand only

Aging: 3-4 months.

Alcoholic content: 14%

Winemaking: Fermentation at a controlled temperature with repeated pumping-over and délestage (rack and return); maceration for 10-12 days (depending on the year).

Tasting notes: It has a ruby red color with slightly purple hues. It has an elegant and fruity scent with aromas of black currant, wild blackberries, roses, as well as some notes of caramel. In the mouth the wine is fresh, fruity and lively. The acidity is very well balanced with soft and smooth tannins. Elegant, refined and extremely pleasant.

SUGGESTED FOOD PAIRINGS: White meat; cured meat or charcuterie; fish dishes cooked in a rich tomato sauce; pasta dishes; pizza; fresh cheeses; vegetables cooked in tomato sauce; dishes based on tofu or seitan.

Suggested serving temperature: On summer: 15-16 °C
/59.00-60.80 °F /// On winter: 18 °C/64.40 °F

