

corinto

TENUTA DI
CASTELLARO



APPEARANCE

A wine with a deep purplish red color



NOSE

The smell releases the typical ripe red fruit, with spicy nuances and nuances of green pepper and licorice



PALATE

The taste is harmonious, savory, not very tannic. Very persistent and elegant



FOOD PAIRING

Excellent with particularly elaborate seafood courses, roasted and braised meats, medium-aged cheeses



TYPE

Dry red wine

CLASSIFICATION

IGT Terre Siciliane Rosso

PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

CLIMATE

Temperate, warm, Mediterranean, with great temperature changes throughout the day. Windy

SOIL

Sandy, volcanic, deep, fertile and rich in microelements

ALTITUDE

350 m.a.s.l.

GRAPE VARIETY

Corinto Nero 100%

TRAINING SYSTEM

Alberello technique (free standing "little tree")

DENSITY OF IMPLANTATION

7000 stumps per hectare

ALCOHOL CONTENT

13%

GRAPE HARVEST

Handpicked with selection of the bunches

VINIFICATION

Destemming of the bunches and vinification in French oak barrels, with maceration for about 10 days during which some punching downs are carried out. When it is drawn off, the wine is poured into 500 liter barrels where malolactic fermentation takes place and is then aged for at least 1 year before being bottled

AGING IN THE BOTTLE

At least 6 months

ESTIMATED AGING CAPACITY

At least 10 years

TASTING TEMPERATURE

15-16°C