



DANTE

Cesanese del Piglio DOCG Superiore

Grapes: Cesanese di Affile

Geographic Area : Anagni (FR)

Height of the vineyards : 350 s.l.m.

Drilling system: spurpruned cordon

Vinestocks/Ha : 4.000/ha

Maximum yield of grapes : 80q/ha

Vinification: manual harvest, maceration on the skin grapes for 22 days. Alcoholic fermentation with controlled temperature (26°C) for about 10-12 days on the skins. Malolactic fermentation in steel vats. Refining in bottles for 1 month.

Number of bottle: 10.000

Alcool %vol.: 13,5

Color: intense ruby red

Bouquet: full, width and depth, with fruity floral notes

Taste: persistence and balanced, elegant tannins

Food pairing: rich pasta dishes, red meat, soups.



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