



ABBALLE

Biferno Rosso Riserva

Denominazione di Origine Controllata



Region: Origin **Molise region**, vineyards located in the province of Campobasso, land of limestone and clay rock.

Grape variety: Montepulciano 80 % Aglianico 20%

Grape harvest and vinification: Winemaking The vinification is done following the traditional red technique with daily mixing of the grapes skin for the first 3-4 days of maceration followed by a single long mixing at a controlled temperature of 25 °C until the alcoholic fermentation is finished. This first part is then prepared on the best conditions for the starting of the malo-lactic fermentation. When the malolactic fermentation is completed the wine is then aged into stainless steel tank and into 500 liters tonneau for a minimum of 36 months. When the ageing is finished, our winemaker does the selection of the cuvée in order to obtain the best aroma. Storage and ageing. It is recommended to store it in a dry cool place at a temperature of 10-12 °C. This important wine can be stored for more than 6 years. Optimal serving temperature 16/18° C.

Wine description: Color: Deep ruby red, with elegant grenade red nuances. Bouquet Intense, full and ethereal with good amplitude of nuances, on all we recognize notes of spices, vanilla cinnamon and wood. Flavor: At the beginning it is strong and enveloping, smooth and velvety with just and delicate presence of tannins. At the end it is full and round. Excellent aftertaste with pleasant hints of cherry, plum and vanilla nuances. Alcohol content 14% vol.

Food and Wine pairing: Perfect with meat dishes, roasts and recipes made from beef and sheep noble cuts. Great matching with Italian traditional sausage and aged cheese such as Pecorino. Try it accompanied with the traditional Italian beef stew.



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Primitivo, Puglia

Region: Puglia - Italy

Grape variety: minimum 85% Primitivo IGT and up to a maximum 15% of other red grape varieties, the latter sourced from the corresponding Primitivo IGT provinces of Puglia.

Grape harvest and vinification: Winemaking: The wine-making technique follows the traditional method consisting of a 3 daily tops up during the first week and of one daily check and top up during the week that follows. The temperature for fermentation is set at 22° C during the first week and at 28° C during the second. Once the phase of alcoholic fermentation is concluded, the processes of skin racking and softly pressing may start. The best conditions for the onset of the malolactic fermentation are then created and when this phase is completed the wine is decanted. The bottling process starts with the month of June of the year following the harvest.

This wine should be stored in a cool and dark dry cellar, as the aging period for this wine can appreciably exceed 3-4 years. This wine improves with aging.

Wine description: Color: deep purple red with light granite hues. Bouquet: great olfactory complexity at smell, ranging from plum and black currant jam to spicy notes of black pepper and rosemary. Very intriguing notes of toasted almond and vanilla are perceived afterwards. Flavor: a warm full bodied wine in the mouth, enveloping, flavorful with great persistence. Spicy and almond notes aftertaste.

Alcohol content: 13% vol. Optimal serving temperature: 16-18° C

