

Piancastelli

This wine was born from an idea of Manuela (Piancastelli is her surname) for a challenge to create a great "meditation wine" from the grapes of Pallagrello Nero and Casavecchia. Every vintage the label is painted for us by a different artist.



PIANCASTELLI

IGT TERRE DEL VOLTURNO ROSSO

Grapes: screening of Black Pallagrello (70%) and Casavecchia (30%) with a small proportion of grapes whitered on the plant

Appellation: Igt Terre del Volturno

Vineyards: Castel Campagnano Vigna Piancastelli, località Beneficio

Training: certified organic.

Harvest: Casavecchia September; Pallagrello nero October and part November. By hand, in 15 kg. small cases

Yield per hectare: 40 q/ha

Production: 2000 bottles

Vinification: selection by hand, destemming and crushing, maceration and fermentation in stainless still at 77° F, malolactic fermentation in inox. In new (30%) and of first hand barriques (70%) for one year, refining 18 months in the bottle.

Tasting notes: dark red, with ruby reflections. On the nose there are dried plum's, blackberry's, chocolate's and black pepper flavours, made more sophisticated by very light oriental fragrances of incense. In the mouth this wine is mellow and fresh, with the Casavecchia's tannins balanced by black Pallagrello. In the long lasting finish come back the likeable oriental fragrances.