



Wijnfiche

## **Castorani – Jarno Rosso – MAGNUM | Colline Pescaresi IGT Italy (ABRUZZO) – 2014**

### **Domain**

#### **Castorani**

The estate, owned by F1 pilot Jarno Trulli since 1999, is located in Abruzzo near the town of Alanno, and has 35 hectares of vineyards, mainly planted with Montepulciano and Trebbiano. The average age of the vineyard is 30 years. Everything happens according to organic principles.

### **Vinification**

The grapes are harvested by hand in October with a careful selection of the grapes. At harvest the grapes are partially dried or "appassite". The yield is 8 tonnes/ha.

The wine is fermented on the skins at a temperature of 30° C, with frequent pumping over for optimal extraction. It is then macerated for more than 40 days in 150 hl barrels, using the traditional overhead trellis system "pergola" of the Abruzzo region and vertical trellis system. Afterwards, the wine matures on its lees for 12 months in oak barrels, followed by a period of 6 months in inox vats and 12 months in bottle.

### **Taste**

The wine is intense ruby red with violet tones.

On the nose we distinguish notes of dried grapes, spices, liquorice and aromas of small forest fruits, with light hints of vanilla, chocolate and faded rose.

On the palate, the wine is very structured, full bodied and rich, with harmonious and elegant tannins. Long after taste finish, intense and persistent, with notes of preserved fruits and tobacco.

### **Food pairing**

Meat - red, grilled | Wine to enjoy on its own | Game | Spiced dishes

## General information

Type: Red wine

Grape varieties: Montepulciano (100%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 18° C

pdf.general.flavour-profile: Complex with firm tannins

