

ANTICO CEPPO



PETIT VERDOT

LAZIO
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO



ORIGIN OF THE VINEYARDS

Lazio.

GRAPE VARIETY

Petit Verdot for at least 85% and other varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Volcanic, rich in sand and tuff, located on hilly areas.

WINEMAKING AND MATURATION

Maceration and fermentation on the skins at controlled temperature, racking off and soft pressing of the marc in controlled environment. It can refine for a short time in wood.

SENSORY ANALYSIS

Deep ruby red. Intense sensations of blackberry and dry plum, then spicy and balsamic notes. Powerful and pleasantly tannic sip, drives on all the sensation felt on the nose, full bodied and long in a balsamic persistence.

ALCOHOL

13%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

Starters, first courses of pasta with meat sauce, buffalo stew, red grilled meat, mushrooms.