

ANTICO CEPPO



TRES

LAZIO
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO



ORIGIN OF THE VINEYARDS

Lazio.

GRAPE VARIETY

Mainly Cabernet, Petit Verdot and Syrah, but also other varieties allowed in substitution.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

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

WINEMAKING AND MATURATION

Soft vinification of the grape with maceration and fermentation at controlled temperature. Racking off and soft pressing and then maturation in stainless steel. It can refine for a short time in wood.

SENSORY ANALYSIS

Deep ruby red. On the nose sensations of red fruit, roses, cloves and cardamom, underbrush, all framed in a balsamic note. Silky sip, juicy, with ripe tannins, well balanced and very long in a fruity and spicy persistence.

ALCOHOL

13%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

Starters, first courses of pasta with meat sauce, red meat in general, medium aged cheeses or by its self with a good friend.