

EXTROSO

PRODUCT OF ITALY

PUGLIA INDICAZIONE GEOGRAFICA TIPICA ROSSO



PRODUCTION AREA: Puglia region

CAPACITY: 0,750 lt.

WINEMAKING PROCESS : Grapes are crushed and fermented with selected yeast strain for 7 days in stainless steel tank. After the alcoholic fermentation the wine underwent malolactic fermentation and ages on the tank till it is ready for bottling.

TASTING NOTE: Full bodied red wine with ripe red fruit, fine grained tannins and textural delicacy.

SERVING SUGGESTIONS: Goes well with pasta with tomato sauce, aged cheese, game.



GRAPE VARIETIES
Montepulciano



ALCOHOL
14,00



SERVING TEMPERATURE
16°C



RESIDUAL SUGAR
8-10 gr/L.