



## Corte del Golfo

# Rosso Lazio IGT

### Vinification

All the grapes are manually harvested when they reached the best maturation and vinified in purity. After a cold pre-fermentation of only 48 hours, the grapes are fermented with selected yeasts in stainless steel for 15 days at controlled temperature. A part of the juice is aged in new French barrels and barrique where takes place the malolactic fermentation. The blend of the three varieties is done in the last phase before the bottling. A final aging in bottle for some months is recommended before the consumption.

### Description

Intense and deep ruby red colour. The nose is extremely fruity with notes of sour cherry, tobacco and spices. Elegant and pleasant at the palate, the perfect match of fruit, wood and terroir.

### Food Pairings

Traditional amatriciana pasta. Perfect with the «polpette alla romana» (meatballs in sauce) or with mature cheeses.



Cesanese,  
Merlot, Nero  
Buono



Lazio



16-18 °C



Alcol: 14.5%  
Zuccheri: 15 g/l

