



Chiusa Grande



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NATURA

BIOLOGICO
SENZA SOLFITI

1l

SCHEMA TECNICA

**LABEL: NATURA ROSSO IGT COLLINE PESCARESI
FREE FROM ADDED S02**

GRAPES:

This wine is produced with grapes of ancient MONTEPULCIANO selected varieties cultivated on an over 30 years aged vineyard, located in Cugnoli area, following the principles of organic farming.

HARVEST:

Grapes harvest takes place during the 2nd and the 3rd weeks of October, depending on the weather whose evaluation is based on sugar degrees, PH and total sourness.

Grapes are picked by hand, respecting their integrity and the authenticity of the organoleptic characteristics that will come up from the finished wine

WINEMAKING:

Winemaking is carried out observing the traditional wine making; after the selection of the best grapes are kept in contact with the must for 15 days at a controlled temperature of 18-20°C. Previous to this stage, the grapes are carried on in order to obtain a richer must (specifically in terms of aromas and typicality of the grape). During this time, periodic destagings are carried on in order to allow the extraction of the skins' noble elements that will bring wine's personality. Once the extraction stage is finished, the obtained wine is separated from the skins by a soft pressing and preserved in steel tanks, where the following malolactic fermentation takes place.

After numerous wine rackings aimed to clarify and stabilize the wine naturally the wine is finally bottled.

The wine is kept in bottle for 3 months and then is released on the market.

The rules required by regulation for ORGANIC FREE FROM S02 WINES production are observed during all winemaking's stages, in order to assure and protect wine's genuineness and healthiness.

ORGANOLEPTIC PECULIARITIES:

COLOUR INTENSE RUBY red with violet reflections

BOUQUET wide, intense and persistent, with sensation ripe red fruits.

FLAVOUR Pleasant, soft and round well bodied and persistent, with a fruity aftertaste

FOOD MATCHING IDEAL with first dishes, red meat, game, and slightly matured cheeses.

SERVICE Serve it at a temperature of about 18°C, uncork the bottle just before consumption.

CONSERVATION: Preserve the bottle in a fresh place at a temperature of 8-10°C and place it in horizontal position.

ALCOHOL 13% Vol.