

Caprice Red

Type: Red Campania I.G.P

Grapes: Piediroso 75% and Aglianico 25%

Area of production: District of Naples

Field: Sandy, Clay



VINIFICATION

System of cultivation: Guyot

Production per Hectar: 80 Tonnes

Harvest time: End of October

Harvest: Manual

Maceration: Changable duration with “delestage”

Duration: 2 weeks

Fermentation: Steel

Refinement: Steel and bottles

Temperature of fermentation: 22° - 26° C

Alcoholic Degree: 12.5%

DESCRIPTION

Caprice Red – Blend Red IGP Campania

It's a wine consisting of ruby red color with violet reflections. Fine and complex, with fruity hints of minerals and floral, as well as toasted and smoked notes typical of this grape. Dry, warm and soft taste. Good tannins, freshness and flavor. Balanced wine with good persistence and intensity

Luca Maroni

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