

# ROSSO CAMPANIA

INDICAZIONE GEOGRAFICA PROTETTA

*Impressive, elegant, austere taste, supported by polished tannins  
and a vibrant mineral-acid vein.*

Grape varieties: Aglianico, Cabernet Sauvignon, Montepulciano  
d'Abruzzo, Sangiovese.

Area of production: Campania, Italy.

Alcohol content: 15%.

Serving temperature: 18%.

Harvest: end of october.

Vinification: gentle pressing of the grapes; maceration from  
10 to 15 days. Fermentation in stainless steel vats at controlled  
temperature. Malolactic fermentation in stainless steel vats.

Ageing: french oak barriques for 6 months.

Color: high purple red with ruby reflections.

Bouquet: bouquet of small berries, blackberry and plum blossom  
with delicate floral (pink) and vegetable notes (tea leaf), embellished  
with liquorice, graphite and wild memories.

Palate: impressive, elegant, austere taste, supported by polished  
tannins and a vibrant mineral-acid vein.



## FOOD PAIRING

serve on roasts and meat sauce, braised, feathered and furred game and  
large cheeses.

MENICUCCI  
FIRENZE 1689

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