Pignanera in amphora

A special blend of grapes (50% Aglianico, 50% Montepulciano) is reserved for vinification and aging in 400-liter amphorae, and then stored in small 1-liter amphorae, with a limited release of only 125 pieces. It has a deep ruby red color with slight garnet reflections. On the nose, it is intense and elegant, exhibiting fruity, spicy, and balsamic aromas reminiscent of wild red berries, black cherry, licorice, cocoa, and lightly smoked hints. Excellent structure and elegance on the palate, with balanced tannins and a long, spicy finish.

Rating: Not Rated Yet
Price
Base price with tax 110,00 €

Sales price 110,00 €

Discount

Ask a question about this product

ManufacturerTommasone Vini

Description

Pignanera shows a deep ruby ??red color with light garnet reflections. On the nose it is intense and elegant. You can notice fruity, spicy and balsamic aromas, reminiscent of red berries, black cherry, licorice, cocoa and slightly smoky hints. Excellent structure and elegance on the palate, with balanced tannins and a long and spicy finish. We recommend decanting it to obtain its maximum expression. An important red, which pairs well with fatty meats, game, grilled beef and spicy cheeses. Our ideal pairing is with braised beef with red wine reduction.

PIGNANERA IN AMPHORA by 1 LITRE
Indicazione Geografica Protetta

Production zone: Tenute Coste in Lacco Ameno
Grape variety: Aglianico
Soil type: Volcanic soils rich in phosphorus and potassium
Direction: Nord
Altitude: 250 m. above sealevel
Form of education: Guyo
Harvest: Hand harvest, Mid of Otctober, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

Type of wine: red wine
Vintage: 2019
Vinification and aging: destemming, gentle crushing of the grapes, followed by maceration with pure yeasts in 300 Litre amphoras. During fermentation with the skins, frequent pumping to favor the transfer of aromas, tannins and structure from the skins to the must. The malolactic fermentation and maturation takes place also in 300 litre apmhoras for 24 month. The use of sulfites is minimal and regulated until bottling. The wine is bottles in small Terracotta-amphoras (1 litre)
Color: Intense ruby red
Olfactory notes: fruity, spicy, red fruits, cherries preserved in alcohol, Amarena cherries, blueberries, spices, tobacco, cocoa, licorice
Flavor notes: dry, warm, soft, intense, structured, full-bodied
Serving temperature: 14-16°C
Examples of food pairings: mature cheeses, braised beef, red game dishes, grilled beef or lamb Bottles produced: 2
Anfore produced: 150

Reviews

There are yet no reviews for this product.