



CASIRANO

An elegant and persistent wine which offers fine tannin structure, good complexity but subtle in taste and light in colour.

HARVEST: 1st or 2nd week of October.

TECHNICAL PRODUCTION: It is harvested by hand, at full ripeness, using small boxes. The grapes are selected again, always by hand, with the aid of a sorting table. The must is then fermented at controlled temperature. The maceration of the skins lasts about 20 days.

AGING: After malolactic fermentation, the wine is aged in new french barriques for about 12 months. Once bottled, it is aged in a temperaturecontrolled cellar for 10 months before release. This wine is produced in very limited quantities.

TASTING NOTES: The aromas of this wine offer upfront notes of wild cherry, raspberry and spice, followed by blueberry, black plum jam, finishing with white and black pepper.

RECOMMENDED SERVING: Pairs well with dishes including spicy flavours, traditional roasts, braised meats or game. The wine also pairs very well with roast vegetables and cheese flavoured with herbs.

SERVICE TEMPERATURE: between 16 and 18°C.

ALCOHOL: 13.5% Vol.

CLASSIFICATION: Rosso Conero DOC.

PRODUCTION AREA: Estate-produced and bottled.

VINEYARD: Estate vineyard.