

Castello di Semivicoli

Rosso Terre di Chieti IGT



Technical Sheet

Name

Castello di Semivicoli Rosso Terre di Chieti IGT

Alcoholic strength

14% Vol.

Grapes

Merlot, Cabernet Sauvignon and Montepulciano

First year of production

2009

Vineyard location and altitude:

Casacanditella (CH), 380 m. a.s.l.

Vineyard exposure

North/west

Vineyard soil type

Marnitic and clayey, rich in skeleton

Training system

Single Guyot

Planting density

6200 plants per hectare

Yield per hectare

80 q.

Age of vines

15 years

Harvest time

first half of October

Vinification

In stainless steel tanks, temperature-controlled 24-26°C.
Maceration for 10-15 days. Aging in stainless steel

Aging potential

Can drink now, but has potential for ageing

Ideal serving temperature

14-16 C°

Tasting Notes

Limpid with red color, grenade reflections and ruby concentrations. Intense bouquet, complex, fine and elegant, with savoury and fruity finish. Raspberry notes, plum and orange zest with a touch of spices.

Food Pairings

Red meats and game