

CITRA "CORE"

Terre di Chieti Sangiovese IGT

Service temperature: 16/18°C 61/64 °F



Alcohol content: 13% Vol

Refinement: stainless steel tanks

Grapes: Sangiovese



Country: Italy.



Production Area:

Abruzzo, Chieti province.

Harvest Period: between the end of September and the first week of October.



Vinification:

grapes are vinified in stainless steel tanks with a long maceration at a controlled temperature. The must is frequently pumped over to intensify the aromatics and the colour. The wine is then finished in stainless steel tanks.



Colour:

ruby red colour, sometimes with purple edges.

Bouquet:

this wine shows brilliant Sangiovese character of sour cherry and Macchia Mediterranea (Mediterranean wild herbs).

Taste:

persistent finish both dry and balanced.



Food pairing: pasta, red meats, game, cold cuts and seasoned cheese.

Size: 750 ml/1,5 l

