



# Malbec IGT Colline Pescaresi



**Grapes:** Malbec

**Production area:** Catignano – Pescara Hills

**Vineyard Altitude:** 360 m asl

**Soil type:** Franco rich in fossils

**Training system:** Espalier

**Production per hectare:** 75 q.li / ha

**Average age of the vines:** 15 years

**Grape yield in wine:** 70%

**Harvest period:** First ten days of September

**Vinification:** The grapes are harvested by hand and after destemming, fermentation takes place with maceration at a temperature of 22 to 24 °C for about 10 days. During fermentation, daily pumping over and delestage are carried out to improve the extraction of phenolic substances from the skins and aerate the must. At the end of alcoholic fermentation, racking takes place and the skins undergo a pressing soft pressing. During the grape processing stages, microorganisms are used that can colonize the must, performing a bioprotective function against any undesirable microorganisms; this allows us not to use sulfites before and during fermentation alcoholic. Sulfites are added only at the end of alcoholic and malolactic fermentation.

**Malolactic fermentation:** Fully carried out

**Aging:** 12 months in steel and 6 months in bottle

**Color:** Intense ruby red color with violet hues.

**Taste and smell:** It shows fruity aromas of wild strawberry and blackberry, accompanied by an intense floral sensation of violet. In the mouth it is soft, with a pleasant freshness that makes the sip vibrant. Pleasant return of red fruit in the retronasal.

**Pairings:** soups, red and white meat main courses. Semi-aged cheeses.

**Alcohol content:** 14%

**Serving temperature:** 16-18°