



Italia

Molise

## FATTORIA DI VAIRA WITH PERLAGE RED



<b>Denomination:</b>	Red - BIODYNAMIC
<b>Grapes:</b>	65% Montepulciano and 35% Sangiovese
<b>First year of production:</b>	2010
<b>Area:</b>	Molise

### the vineyard

<b>Soil type:</b>	clayey
<b>Altimetry and exposure:</b>	50 mt a.s.l. - south-east exposure
<b>Vineyards age:</b>	20 years
<b>Yield:</b>	180 q/ha
<b>Breeding system:</b>	tendone
<b>Harvest:</b>	hand picking

### the cellar

<b>Vinification:</b>	in red with a maceration of 7-10 days
<b>Volume:</b>	12 % vol.
<b>Sugar:</b>	5 g/l

### the tasting

<b>Colour:</b>	red with deep shades
<b>Flavour:</b>	intense, clean and smooth, with a special scent of spices
<b>Taste:</b>	medium body, delicate and pretty dry on the finish

### the service

<b>Food pairing:</b>	nice aperitif, every kind of seafood, raw, boiled or grilled, chicken and fresh aromatic cheese
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