

Vriccio by Antica Enotria

TYPE	Fresh and juicy red
VINTAGE	2020
VOLUME	75 cL
ALC. CONTENT	13,5 %

Wine profile



Tips to enjoy



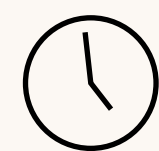
FOOD PAIRING

Pair with lighter meats such as pork or turkey, or combine with sheeps cheeses (pecorino) or grilled vegetables



SERVING TEMPERATURE

14 °C



AGING POTENTIAL

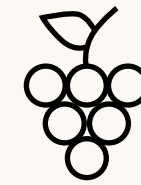
5 - 8 years

Tasting notes

NOSE A scent of dried plum and jammy fruit preserves

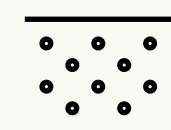
MOUTH Fresh and pleasant. Soft tannins, well integrated with the alcohol component. A beautiful aromatic persistence of red fruits

Vineyard and vinification



GRAPE VARIETIES

Primitivo



TERROIR

Limestone



TERRAIN AND ELEVATION

By the sea 40m



LOCATION

Cerignola, Foggia, Puglia

VINEYARD

Organic cultivation. Manual harvest in the last week of August

VINIFICATION

Fermentation during 12 days in stainless steel tanks at a controlled temperature of 25 degrees. During fermentation the wine is pumped around using the "rimontaggio" method. Only autochthonous yeasts are used

MATURATION

Maturation during 12 months in stainless steel tanks, subsequently another 4 months in the bottle.

