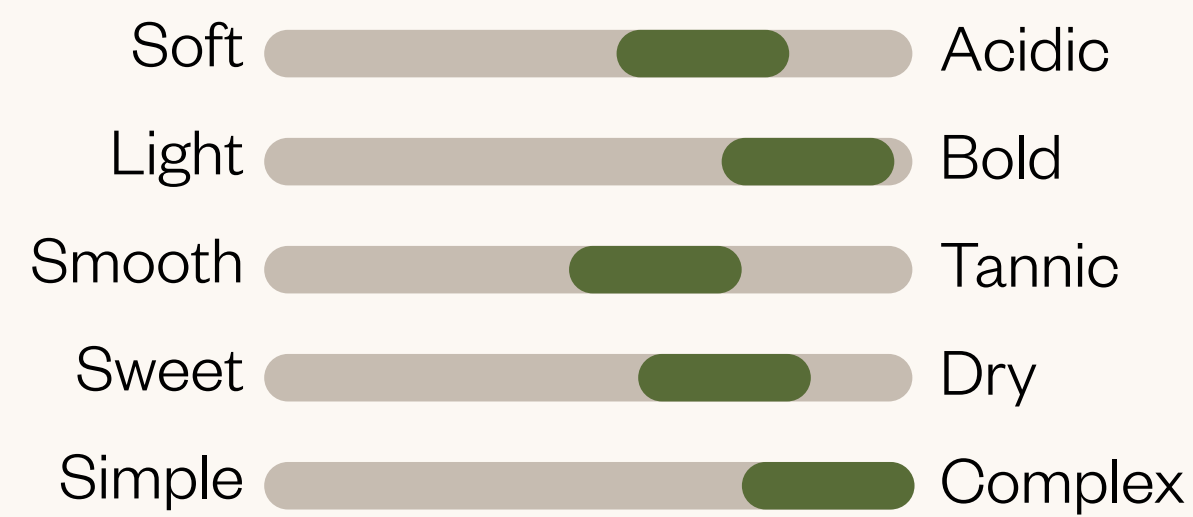


Rosso Viola by Cantine Viola

TYPE	Complex and powerful red
VINTAGE	2015
VOLUME	75 cL
ALC. CONTENT	13 %

Wine profile



Tips to enjoy



FOOD PAIRING

Pair with mature cheeses, grilled red meats, or white meats with plenty of herbs and spices



SERVING TEMPERATURE

14 - 16 °C open a few hours before drinking, preferably decant



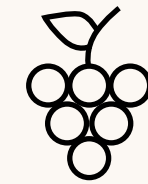
AGING POTENTIAL

10 - 15 years

Tasting notes

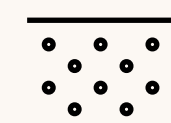
NOSE	Spice aroma's and hints of black pepper and cloves. Bouquet of plum and morello cherry, salty notes and medicinal herbes
MOUTH	Elegant and balanced with rich fruit flavors. Flavors of plum accompanied by vanilla and tobacco. High in tannins

Vineyard and vinification



GRAPE VARIETIES

Magliocco



TERROIR

Red Clay



TERRAIN AND ELEVATION

Mountains 350m



LOCATION

Saracena, Cosenza, Calabria

VINEYARD

Harvested by hand during the first ten days of October.

VINIFICATION

Grapes undergo a cooled maceration for three days. During fermentation in stainless steel under controlled temperature, maceration is continued for another 10 to 12 days.

MATURATION

Matured in French oak (Allier) for twelve months, then on the bottle for a minimum of 36 months.

