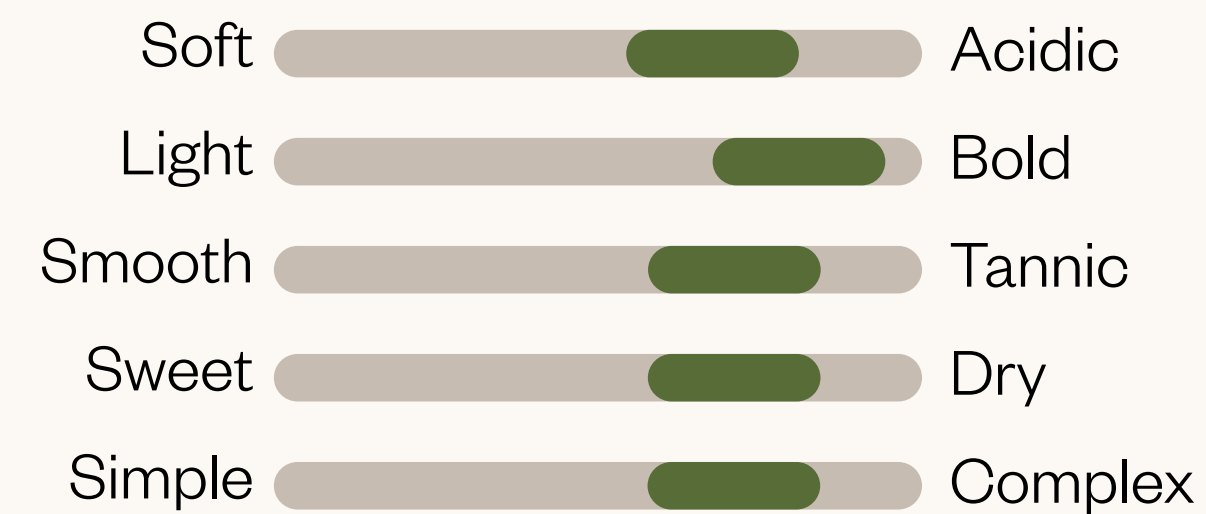


Rinni by Cantine Viola

TYPE	Powerful and spicy red
VINTAGE	2020
VOLUME	75 cL
ALC. CONTENT	13 %

Wine profile



Tips to enjoy

FOOD PAIRING
 Pair with grilled red meats, matured cheeses or charcuterie

SERVING TEMPERATURE
 14°C

AGING POTENTIAL
 10 years

Tasting notes

NOSE Spicy ranging from cloves to black pepper, a bouquet of red berries, such as plum and cherry

MOUTH Good structure, balance and intensity. Medium to very tannic. Black pepper and cherry is very pronounced

Vineyard and vinification

GRAPE VARIETIES
 Magliocco

TERROIR
 Red Clay

TERRAIN AND ELEVATION
 Mountains 350m

LOCATION
 Saracena, Cosenza, Calabria

VINEYARD
 Organic cultivation, 4600 vines per hectare. Harvested during the first 10 days of October

VINIFICATION
 Cooled maceration during 3 days. Fermentation using autochthonous yeasts. Alcoholic fermentation in stainless steel, malolactic fermentation in French oak. Maceration at controlled temperature continues for 8 days when fermentation starts.

MATURATION
 Maturation during 10 months in stainless steel tanks, followed by a minimum of 6 months on the bottle

