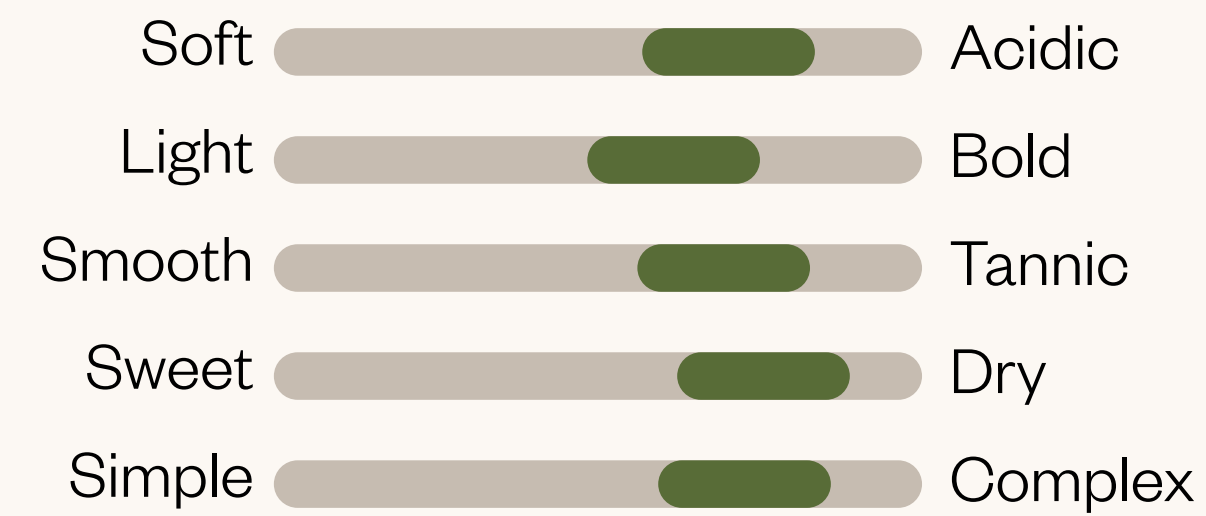


# Pauciuri by Tenute Pacelli

TYPE	Complex & spicy red
VINTAGE	2017
VOLUME	75 cL
ALC. CONTENT	13 %

## Wine profile



## Tips to enjoy



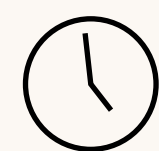
### FOOD PAIRING

Drink Pauciuri with red meat such as a good steak or pair the wine with aged cheese.



### SERVING TEMPERATURE

18°C



### AGING POTENTIAL

8 - 10 years

## Tasting notes

**NOSE** Complex on the nose with a hint of plum, dark fruit and a little oak

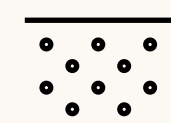
**MOUTH** Notes of sour cherry, leather and the licorice plants that surround the vineyard. This organic wine has soft tannins and good acidity.

## Vineyard and vinification



### GRAPE VARIETIES

60% Barbera, 40% Magliocco



### TERROIR

Sandy soil



### TERRAIN AND ELEVATION

High planes, 350m



### LOCATION

Malvito, Cosenza, Calabria

### VINEYARD

Organic cultivation and manual harvest during the last week of September

### VINIFICATION

Maceration of the skins at controlled temperature for about one week at a controlled temperature of 28/30° C, Malolactic fermentation

### MATURATION

Maturation in oak barrels of 5000L during at 6 months

