



CASTIGNANO

– CANTINE DAL 1960 –



vino rosso

MARCHE ROSSO I.G.T.
"TEMPLARIA"

GRAPES VARIETY: Merlot 70%, Montepulciano 30%

TOTAL HECTARAGE AS VINEYARD: 20

TYPE OF SOIL: medium mix, predominantly argilliferous soil

PLANTS DENSITY PER HECTARE: 3.000

CULTIVATION SYSTEM: espalier

MEAN VINEYARD ALTITUDE IN METRES: 300 above sea level

WINE PRODUCTION: traditional red winemaking; maturation in steel tanks for the first 3 months, in oak casks for a further 10/12 months, with final ageing in the bottle

ALCOHOL: 14,5%

ORGANOLEPTIC CHARACTERISTIC

COLOUR: ruby red

FRAGRANCE: intense and persistente with conspicuous reminiscences of small red fruits

FLAVOUR: elegant, strong and meaty with a vanilla-like nuance

FOOD PAIRINGS: velvety, with a bitterish aftertaste, it goes well with roasts of red meat, game, strong cheeses and first courses of stuffed pasta.



S.C.A.C. SOC. COOP.AGRICOLA

Contrada San Venanzo 31, 63072 Castignano (AP) Tel: +39 0736 822216
www.cantinedicastignano.com / commerciale@cantinedicastignano.com