



# Ciocca

## RED

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**GRAPE:** Barbera 50% Bonarda 30% Cabernet sauvignon 15% e Merlot 15%.

**ALCOHOL:** 14,0% vol. 750

**WINEMAKING:** Temperature controlled fermentation in stainless steel vats with selected yeasts.

**AGEING:** Aged for 6 months in stainless steel + 2 months in the bottle.

**LIFESPAN:** 3 - 4 years.

**COLOUR:** Deep ruby red, violet nuances, clean and neat body.

**AROMA:** Pervasive, strong aromatic and spicy note; hints of violet and Morello cherry. Balanced olfactory acidity.

**FLAVOUR:** Pleasantly fruity and positively grapey, with a peculiar bouquet of cherries, full-flavoured and with an excellent presentation of taste, with a surprising spicy note at the end.

**SENSATIONS:** Mouth-filling, pleasant and well rounded. An excellent wine structure with great consistency. Great nose-palate harmony.

**SERVING:** 14 - 16°C (in the summer), 16 - 18°C (in the winter); serve in a tall, rounded tapered tulip wine glass.

**FOOD PAIRING:** This wine perfectly matches a multitude of. Excellent with red meat and meat-based dishes, especially with game meat, and whatever suits your personal taste or your local traditions.

