

Rosso Terre degli Osci IGT – 2016

agricolavinica

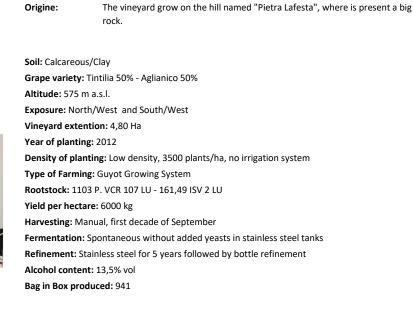
0350

Indicazione Geografica Tipica



Bag in Box - 3 lt

This vineyard is located at 550 meters above the see level. Perfect sun exposure allows Aglianico and Tintilia grapes to mature ad they bath in constant sunshine. After being hand harvestd both grape varieties are vinified together inside stainless steel tanks. During maceration there is constant care to ensure that Aglianico tannins do not overpower the delicate Tintilia notes. The soil that nurtures the grapes has an intense red color and is rich in iron, clay and minerals. This tenacious red wine has a great structure graciously softened and balanced by the elegance of Tintilia.



TASTING NOTES

Intense ruby red. Plum, blueberry, liquorice and spices on the nose. Elegant, dense tannins with fresh acidity on the palate. Complex finish.

PAIRING

SERVE TEMPERATURE

Served with roast beef with red fruit sauce, grilled meat, truffled disched and mature cheese. 18 - 20°C





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