

Senauro

PROTECTED GEOGRAPHICAL INDICATION
RED LAZIO



Numbered Bottles



GRAPE VARIETY: Sangiovese Grosso & Merlot;
ALTITUDE: 200-300 mt. a.s.l.;
TYPE OF LAND: Volcanic/clayey;
PLANTING DENSITY: 3.333 (per Ha.);
CULTIVATION SYSTEM: Guyot;
PRODUCTION: 80-90 q.li (per Ha.);



HARVEST: Manual - second decade of October;
VINIFICATION: Fermentation on the skins with delicate pumping over, in steel, at controlled temperature (24°C);



STEEL TANKS: 5-6 months (malolactic fermentation);
OAK BARREL: 8-10 months (french oak);
BOTTLE: 5-6 months;



PLUG: Natural cork;



COLOUR: Purple red;
BOUQUET: Blackberry with hints of cinnamon;
FLAVOUR: Silky tannin, long finish, persistent;
ALCOHOL CONTENT: 14.5% vol.;
TASTING TEMPERATURE: 18-20°C;
PAIRING: Meat dishes (roast), fatty fish, mature cheeses.



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