



CANTINE  
**VOLPETTI**



## CESANESE IGT

### LE PIANTATE

**Grapes:** Cesanese

**Training system:** Cordon spurred.

**Vineyard density:** 4,000 per hectare.

**Yield:** 90 ql per hectare.

**Harvest period:** Begin of October.

**Vinification:** 12-15 days fermentation with submerged cap techniques, malolactic fermentation completed.

**Maturation:** Stainless steel, with passage in wood and subsequently in bottle.

**Alcohol:** 13% vol.

**Serving temperature:** 18 - 20 °C

**Tasting profile:** Intense red colour with garnet reflections, intense aroma of black berry jam with spicy notes, full and soft in the mouth with hints of plum.

**Pairing suggestions:** Perfect with grilled meat, roasts and robust aged cheeses.