

CANTINE
VOLPETTI



**ROSSO VIVACE
AMABILE**
CAPRICCIO D'AUTORE

Grapes: Cesanese and Montepulciano.

Training System: Cordon spurred.

Vineyard density: 3,500 per hectare.

Yield: 130 ql per hectare.

Harvest period: End of September.

Vinification: Maceration on the skins for a few days, temperature controlled fermentation, malolactic fermentation completed in stainless steel tanks.

Maturation: Stainless steel tanks.

Alcohol: 11% vol.

Serving temperature: 10 - 12 °C

Tasting profile: Light ruby red color. The tone is slightly sparkling, the scent is fruity and the flavor is delicately sweet.

Pairing suggestions: Excellent as an aperitif, with low-fat cheeses, cold cuts, pizza and fruit desserts.