

BRIGANTI WINES

red



ROSSO I.G.P.

This is the symbolic wine of the region.

Decisive in its intense ruby color, vigorous in its aromas of red fruits and spices, shows its energy in the taste and velvety tannin.

red will be stealing your taste buds on can at a time.

250ml | 8,45 oz



| | |
|---------------------|---|
| GRAPE | Montepulciano d'Abruzzo 100% |
| COLOR | Ruby Red |
| VINTAGE | 2022 |
| APPELLATION | Rosso I.G.P. |
| ALCHOL CONTENT | 13% vol. |
| YEARLY PRODUCTION | 600,000 bottles |
| CULTIVATION | Pergola and Guyot System |
| PLANT DENSITY | 1,600 vines per hectare |
| YELD PER HECTARE | 24,250 - 26,455 lbs. |
| PRODUCTION AREA | Cupello, ABRUZZO |
| HARVEST PERIOD | October |
| WINEMAKING | Hand harvested and transported to winery within 30-40 minutes. Grapes are destemmed, crushed, and transferred to fermentation tanks. Daily pump-overs for extraction of color and tannins. Post fermentation, wine is transferred to concrete tanks, malolactic fermentation completed. |
| FERMENTATION TIME | 7-10 days |
| REFINEMENT | Concrete |
| NOSE AND TASTING | Fresh and fruity, with aromas of black cherry, raspberry, and red plum, accompanied with delicate undertones of earth and spice. Medium bodied, lively acidity, followed by herbal notes of oregano on the finish. |
| PAIRINGS | Best paired with hearty, savory dishes such as Beef Brisket, Beef Bolognese, Pasta and Ragu, or Smoked Barbecue. |
| SERVING TEMPERATURE | 64.4°F |