



CASTELLO DI SOLFAGNANO

CALOR VITA

COLLI ALTOTIBERINI

Denominazione di Origine Controllata

ROSSO



**Denomination of Controlled Origin**

**Production ad Ha Q.li 65**

**Surface of the vineyards:** Ha 1,5

**Grapes:** Merlot 100%

**Harvest Method:** manual

**Vinification:** a long maceration in stainless steel tanks and short aging in big oak barrels

**Refinement in bottles:** 3-4 months

**Volume:** 13,50 %

**Characteristics:** deep and consistent ruby-red. The flavour is strong and intense with vegetal nuances and fruity notes of plum and blackberry jam. The refinement in wood gives spicy scent and balsamic hints. On the palate the wine is smooth and warm, savoury and balances, thanks to the tannin compounds that make thick the mouthfeel. Persistent. At the time of bottling, the wine suffers a very light filtration to maintain unchanged its organoleptic characteristics. In the bottles there could be natural sediments, which are not an indication of flaw but of quality.

**Serving suggestions:** red meats, hunting, and well-seasoned cheeses

**Suggested serving temperature:** 18°

**Aging potential in bottle:** 4 years

**Bottles Produced on average:** 6.000

