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**AZIENDA
AGRICOLA
SAN
TEODORO**



VINI VULCANICI
DI ROCCAMONFINA



CONTEMPLO

ROSSO

INDICAZIONE GEOGRAFICA PROTETTA ROCCAMONFINA

<i>Grape variety:</i>	Aglianico 80% - Cabernet Sauvignon 20%
<i>Appellation:</i>	IGP Roccamonfina
<i>Vineyard of origin:</i>	Campapietro Vineyard
<i>Cultivation:</i>	Conservation Agriculture
<i>Training system:</i>	Guyot
<i>Yeald/ha:</i>	70 Yeald/ha
<i>Yeald Grape/Wine:</i>	60%
<i>Height:</i>	300 metres asl
<i>Plant density:</i>	5000 plants/ha
<i>Harvest period:</i>	First decade of October
<i>Vinification notes:</i>	The bunches are carefully selected and destemmed, with subsequent delicate crushing. Maceration follows in large diameter stainless steel tanks at a controlled temperature of 22-26°C, for 10-12 days, with frequent pumping over, délestage and batonnage, in relation to the ripeness of the year and total acidity.
<i>Ageing period:</i>	Steel
<i>Bottling:</i>	16 - 18 months after the harvest
<i>Tasting notes:</i>	Intense ruby red color, with garnet notes. Hints of cherries and black cherries emerge on the nose, offering a lively bouquet of red fruits. On the palate, its taste is full and pleasant, with the right acidity and soft tannins. Long leght, with hints of red fruit that re-emerge at the finish
<i>Alcohol:</i>	12,5% - 13,5%
<i>Suggested glass:</i>	Borgogna
<i>Service temperature:</i>	18° - 20°C
<i>Food pairing:</i>	This wine can be paired and well tasted with aged cheeses, red meats dishes and roasted white meats.