

ABBUOTO SAN RAFFAELE

HISTORICAL NOTES

An ancient grape variety cultivated in the foothills and hillsides of Fondi. The neighboring districts around Lake San Puoto have always been the cradle of this grape, which has been deeply rooted in the land since ancient Roman times.

GRAPE VARIETY AND PRODUCTION AREA

100% Abbuoto sourced from the vineyards of San Raffaele in the district of Fondi. The vineyard is gently sloping and benefits from fertile soil, rich in organic matter, not far from the sea.

VINEYARD CULTIVATION AND WINEMAKING

The Guyot training system is employed, with a planting density of 4000 vines per hectare, resulting in an approximate yield of 80 quintals per hectare. Winemaking involves cold pre-maceration of the grape skins, followed by alcoholic fermentation with native yeasts in stainless steel tanks at controlled temperatures. Numerous punch-downs are performed, and spontaneous malolactic fermentation occurs. The wine is aged in large oak barrels for approximately 6 months. Our wine is unfiltered, preserving its natural character and the genuine expression of the vineyard and grape variety.

HARVEST TIME late September.

BOTTLES PRODUCED 20000.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Amaranth red in color.

Aroma: Aromas of plum and cherry blend with warm notes of coffee, cocoa, and tobacco. The initial palate is fresh and pleasantly savory. The flavor then becomes more complex with an elegant and creamy tannin structure. The finish leaves notes of cinnamon and juniper.

GASTRONOMIC PAIRINGS

Pairs well with hearty soups, red meats, and aged cheeses.

SERVICE TEMPERATURE 20°C.