Pithecusa Rosso – 2007

Pithecusa Rosso is a blend of three southern Italian varieties: Aglianico (the typical red grape of Campania, providing chocolate and plum aromas), Montepulciano d'Abruzzo with its ripe, robust tannins, and Piedirosso, a typical variety from coastal Campania and Ischia in particular with a garnet color and substantial tannins. The three varieties are blended together and aged in casks for one year. What results is an easy-drinking wine with substance. In the glass, a beautiful garnet hue introduces aromas of cherries, violets and spice. On the palate the wine is well structured, with notes of black fruit, cherry, and tobacco enlivening a solid framework of harmonious tannins.

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