



# Mustilli



## artus piedirosso sannio sant'agata dei goti doc

*Piedirosso in purity macerated and aged in hand-made ceramic amphora*

**Denomination:** Sannio doc subzone Sant'Agata dei Goti

**Grape variety:** Piedirosso 100%

**First year of production:** 2015

**Production area:** locality Santacroce, municipality of Sant'Agata dei Goti, Benevento

**Exposure:** south

**Altitude:** 250 mt./820 ft. above sea level

**Soil:** calcareous, volcanic and clayey

**Training system:** guyot

**Vine spacing:** 3,300 plants/hectare

**Production per hectare:** 50 quintals/hectare

**Vinification and aging:** fermentation begins with 15 days in ceramic urns, followed by 12 months aging in amphora and 12 months in bottle

### TASTING NOTES

**Color:** brilliant ruby red with purple reflections

**Aroma:** fine and elegant with delicate notes of tart plums and raspberries. Light touches of geranium, lavender, sage and thyme, ending with a whiff of graphite

**Flavor:** sapid with delicate tannins. Its signature style is of light and graceful tones. Very long finish with notes of blood-red oranges

**Suggested serving temperature:** 13°C/37.5° F

**Recommended food pairings:** an extremely versatile wine that can accompany many dishes. We recommend it with raw meat appetizers and pasta dishes with tomato-based sauces.

It also goes well with tomato-based fish soup recipes

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