









Sambucese

The Heart of a Native Sicilian

Verde Import Company LLC.
6030 Cooper Ave – Glendale, NY, 11385
Telephone 718.381.2099 – Fax 718.381.2044
Email. verdeimportco@gmail.com

CASELLETTI

	PRODUCTION AREA Puglia		LAND Sandy clay and calcareous		GRAPE VARIETY Primitivo
	AGE OF VINEYARDS 15-30 Years		CULTIVATION SYSTEM Espalier with spurred cordon pruning		PER HECTARE PLANTS 4000
	VINIFICATION Destemming of grapes and cold maceration at 10/12° C for 18/36 hours. Alcoholic fermentation at a controlled temperature and racking at the end. Soft pressing of marcs.		AGEING After the malolactic fermentation in inox tanks, the wine is aged for five months. Then it is embottled and aged in bottle for three months.		

ORGANOLEPTIC CHARACTERISTICS

	COLOUR Intense red with garnet-red reflections
	FRAGRANCE Intense and fruity notes of jam and spices well balanced
	TASTE Full, soft and persistent, it reflects the fragrance characteristics, wisely balanced tannin
	WINE PAIRING Perfect with roasted red meats, main courses with red meat
	SERVING Serve at 18/20°C Decant before serving

Zinfandel

