



LA COSTANZA

1894

SAGRESTANO

VINO ROSSO

It is our reserve wine, a blend of Croatina, Barbera and Uva Rara grapes, exclusively from our Sagrestano vineyard, to which we dedicated this wine. The grapes undergo a traditional winemaking process, including maceration and frequent pumping over. After the first racking and once the fermentation is completed, the wine is aged in large oak barrels, bottled and kept in our cellar for at least one year before release.

Production area:	Castello di Santa Giuletta
Grape varieties:	Croatina, Barbera, Uva Rara
Soil type:	Clayey
Vine training technique:	Guyot
Altitude:	200 meters above sea level
Exposure to sunlight:	South-West
Plant Density:	3000 plants/ha
Harvest date:	Second decade of September
Total alcohol content:	14% vol (small variations as a function of vintage)
Service Temperature:	18°C

ORGANOLEPTIC SHEET

Ruby red-colored with garnet-red tinges, the wine is intensely fragrant on the nose with spicy notes and full-bodied and powerful on the palate because of its alcohol content. It is also mouth-filling and velvety, due to a careful selection of grapes and to the ageing process. It pairs wonderfully with red meat, braised beef and game-based dishes.

PRODUCED AND BOTTLED BY SOCIETÀ AGRICOLA LA COSTANZA DI MASSONE E MONTAGNA – SANTA GIULETTA – ITALIA

PRODUCT OF ITALY

CONTIENE SOLFITI – CONTAINS SULFITES – CONTIENT SULFITES – ENTHÀLT SULFITE



ORGANIC WINE
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