

Crateca Crastula



The powerful and elegant drink of this wine represents its distinctive and seductive trait, a sublime expression of a balance that arises from the volcano near the sea. The color is intense and brilliant garnet red, the nose is intoxicating and of great impact with fine hints of cherry, blackberry and rose fused in delicate menthol notes and black pepper and tobacco. In the mouth it is fleshy, balanced, fresh, with a strong and noble tannic texture.

Rating: Not Rated Yet

Price

48,00 €

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Manufacturer [Cantine of Crateca](#)

Description

Crateca Crastula technical sheet

Crateca IGP Epomeo

1700 bottles

Type of Wine: Dry Red

Grapes: late harvest of a selection of Aglianico and Piediroso

Wine classification: Protected Geographical Indication.

Planting year: 2006

Altitude: 230 meters above sea level

Exposure: North-West

Soil: sandy detrital of volcanic origin (Tufo del Pizzone)

Plant density: 8000 plants per hectare.

Training system: Spurred cordon

Yield: 1 kg per vine

Harvest period: second ten days of October

Harvest: Manual, in 20 kg crates, when the grapes are fully phenolic

Vinification and aging: Crushing and destemming of only carefully selected bunches in the vineyard and in the cellar. Maceration and alcoholic fermentation at controlled temperature for about four weeks in stainless steel vats in contact with the skins, in this phase the pumping over is frequent to favor the passage of color and noble tannin to the fermenting must, and then continue with the fermentation malolactic and long aging (12-18 months) on fine lees in new oak barrels. Minimum and regulated use of sulfur until bottling.

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Indicative values: alcohol 14 ° Total acidity 5 gr / l

Reviews

There are yet no reviews for this product.