

Sannio DOC Sciascinoso

type of grapes

sciascinoso or "olivella" (little olive)
for the characteristic form of the grape

harvest

harvest is done strictly by hand
at the end of September

vinification

"piggiadiraspatura" and red wine making:
maceration with the skins at controlled
temperature for 15-20 days;
soft pressing and refinement
in steel and glass barrels

production area

soils located in the production
area of Sannio D.O.C. (controlled
denomination of origin) in Casalduni

soil typology

clayey

production system

guyot; 2500 vines/hectare
with the following yield: 100 ql/ha.

The vineyards are located
at an altitude of 350 meters.

organoleptic description

purple colour;
intense and balanced wine
with sensation of violet

food pairings

pizza, pasta, soft cheeses
and white meat

alcohol content

13% vol.

serving temperature

14° C

