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E-LABEL DIVIGNA
DIGITAL CARD
OF MULTILINGUAL PRODUCT

VIVI

Vino rosso

Inspired by Vittorio and Virginia

GRAPES: Montepulciano d'Abruzzo

TRAINING SYSTEM: Tendone abruzzese

HARVEST PERIOD: 1 - 15 October

MAXIMUM YIELD / HECTARE: 150 q / ha

VINIFICATION: Traditional with 6, 8 days left on the skins

MATURATION: 12 months in stainless steel tank with brief passage in 500 liter wooden barrels.

ANALYTICAL CHARACTERISTICS

ALCOHOL: 14.50% vol.

RESIDUAL SUGAR: 1,8 g / L

TASTE NOTES:

From a historic vineyard of Montepulciano grapes located in the heart of the Abruzzo hills, in an idyllic position between the Maiella mountain massif and the Adriatic Sea, we obtain this great wine, with an intense ruby red color with violet reflections.

On the nose, the rich bouquet is reminiscent of ripe red fruit, blackberries, currants with pleasant nuances of vanilla and coffee deriving from the passage in wood to which it was subjected.

On the palate it is rich, voluminous, full and enveloping characterized by an important structure, with an excellent balance between the velvety tannins, alcohol and acidity that compose it.

PAIRINGS:

Perfect with game, red meats and mature cheeses.

FORMATS: 75 cl



ORGANIC WINE

Authorized inspection body from the
MASAF IT-BIO-015 - Agricoltura UE

Organic Wine: Our vineyard is conducted exclusively with certified organic methods. This means that our grapes are produced without pesticides, herbicides and synthetic fertilizers.



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