

SURSUM CORDA

LAZIO

Protected Geographical Indication

CESANESE

PASSITO

GRAPE BLEND: Cesanese of Affile 100%.

PRODUCTION AREA: Anagni.

ALTITUDE: 400 m. a.s.l.

CLIMATE: typically Mediterranean, with mild winters, moderate rainfall and mainly ventilated hot summers.

SOIL: clay soil.

BREEDING OF VINES:

plant espalier (Guyot)
(spurred cordon).

HECTARE YIELD: 5.000 - 6.000 kg.

HARVEST TIME: to reach maturity, it is expected to cut the fruiting branches, and after 20-30 days, for natural drying of the grapes, be harvested, late harvest in late October/ first week of November.

WINEMAKING: slight crushing and following soft pressing, long fermentation at a controlled temperature of 18° C.

AGEING: 8 months in steel.



COLOR: deep red.

BOUQUET: pleasant balsamic notes of eucalyptus, fruity, currant and blackberry.

TASTING NOTES: after the pleasant sweet smell, will reflect the olfactory notes. Heat wrap with aromatic returns, with good structure and persistence.

FOOD MATCHES: sweets and pastries typical regional.

SERVING TEMPERATURE: 16°-18° C.

GLASS OF SERVICE:

Small Balloon.

FORMAT: 500 ml.



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