



DIVES

Cesanese del Piglio DOCG Superiore

Grapes: Cesanese d'Affile

Geographic Area: Anagni (FR)

Height of the vineyards: m 350 a.s.l

Drilling system: spurpruned cordon

Vinestocks/Ha: 5000/ha

Maximum yield of grapes: 60 q/ha

Vinification: manual harvest, maceration on the grape skins per 22 days, with several fullings, 20% bloodletting, alcoholic fermentation with controlled temperature for about 10-12 days, Malolactic fermentation in french oak barrique per 12 months and in bottle for other 24 months

Number of bottle: 1300

Alcohol %vol.: 15

Color: intense ruby red

Bouquet: sour cherry, plum, red rose

Taste: well-balanced, with velvety tannins and a long aromatic grip on the palate

Food pairing: game, red meats, aged cheeses and cold cuts



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