



Misterioso 2021

IGP Paestum Rosato



Grapes: 100% Aglianicone

Vineyard of origin: Destre (250 m asl)

Soil: Cilento's argillaceous, calcareous flysch

Training System: bilateral Guyot

Plants per hectare: 5,500

Yield per hectare: 60 q

Year of planting: 2011 Destre regrafting

Period of harvest: last ten days of September

Harvest type: manual

Vinification: whole bunch in press with soft pressing

Maceration: 10 days in thermo-conditioned steel

Fermentation: in terracotta amphora

Refinement: 7 months in amphora

Alcohol: 12%

Tasting notes:

Bright pale pink colour. The nose is intense and complex, with alternating fruity, floral and spicy notes. On the palate it has a voluminous and slender entry, with a fresh and savory finish.

Ideal to accompany stewed fish, Cilentan ammaccata and Cilento cold cuts and cheeses