

Ambruco

The name Ambruco is a linguistic contamination of "vitis labrusca" - wild vine. There is a place near Castel Campagnano of the same name, where centuries-old wild vines used to grow. Local peasants considered them almost holy because of their age.



AMBRUCO

IGT TERRE DEL VOLTURNO PALLAGRELLO NERO

Grapes: Pallagrello nero 100%

Appellation: Igt Terre del Volturno

Vineyards: in Castel Campagnano, Vigna Monticelli

Training: certified organic.

Harvest: October. By hand, in 15 kg. small cases

Yield per hectare: 40 q/ha

Production: 3500 bottles

Vinification: selection by hand, destemming and crushing, maceration and fermentation in stainless still at 77° F, malolactic fermentation in inox. In new (30%) and of first hand barriques (70%) for one year, refining 18 months in the bottle.

Tasting notes: strong, scrumptious, deep-ruby wine. Mild, balmy hints on the nose, soon after having perceived a succession of flavours ranging from berry fruit to chocolate, through green pepper.. In the mouth this wine is balanced, rich, with elegant, extremely well-balanced tannins. It shows a very long lasting finish, slowly fading in a spicy aroma with traces of blackberry and bilberry.