



Azienda Agricola Biologica Marco Carpineti

## CAPOLEMOLE

### CORI ROSSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

This wine is obtained mostly from Montepulciano, Nero Buono di Cori and a small part of Cesanese grapes, produced in the various vineyards of the estate. These vines are cultivated with organic methods and no working of the ground is carried out, except for the control of the wild grasses with frequent mowing. The espalier system is used in these vineyards with runner and guiot systems. The density of the vines ranges from 2300 to 4000 per hectare, with vines with various ages. The yield for each plant is limited. The exposition of the vineyards is south, south-west, with an altitude varying from 200 to 250 meters a. s. l.. The grape harvest is performed manually and separately for each vine, so that we can choose the best moment and select the grapes. The de-stemmed grapes are macerated for approximately 10 days. When the fermentation is over, masses are assembled together to give life to the CAPOLEMOLE CORI ROSSO DOC. The maturation period is 12 months in oak barrels of several sizes. After bottling, the wine rests for some months for the refining before being released for sale.

#### CHARACTERISTICS

An intense ruby red colour, generous and vinous perfume with suggestions of wood fruits and comfiture. Dry, warm and harmonious flavour, with a faint pleasant bitterness.