



Azienda Agricola Biologica Marco Carpineti

TUFALICCIO

LAZIO ROSSO

INDICAZIONE GEOGRAFICA TIPICA

The wine is obtained from Montepulciano grapes grown in the vineyards of Tufaliccio and Costa Filippini at different altitudes and from Sangiovese grapes grown in San Pietro vineyards. As in all our viticultural processes, the organic methods are faithfully adhered to. The harvest is completed early in the morning, when the temperature in the vineyards does not exceed 20° C.

The grapes are brought quickly to the winery, de-stemmed and macerated at controlled temperature for some days. After the parting from the peels, the wine ferments in stainless steel tanks until released for sale.

CHARACTERISTICS

Dark deep ruby red, vinous scent with a hint of violets, smooth, fresh and round, however consistent.