

MILLE
NOVE
CENTO
DIECI

1910 SELECTION

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MILLENOVECENTODIECI PIEDIROSSO TABURNO SANNIO

Denominazione di Origine Controllata

Grape varieties & production area:

100% Piedirosso: the vineyards of this native grape variety are located in the hilly areas of the Taburno subzone, near the municipality of Ponte. The calcareous soil is of alluvial origin. The average yield is circa 90q/ha.

Tasting notes:

Deep ruby red in color with purplish highlights. On the nose, it offers intense fruity overtones of cherries and small red fruit, accompanied by delicate vegetal notes. On the palate, it is full bodied, generous and well-orchestrated. One can appreciate the not so aggressive tannic component of the variety even in young vintages, accompanied by vegetal and floral notes, completing this easy-to-drink wine.

Harvest & production technique:

The grapes are hand-picked in crates at the beginning of October. Destemming is followed by fermentation and maceration for 10 days. Extraction is done via pumping over, racking and soft-pressing. The wine is transferred to vats for static clarification, and then racked into vats to await bottling.

Food pairings:

Ideal with pasta and rice dishes with tomato, vegetable or meat sauces, traditional Sannio dishes, such as pane cotto (a savory bread pudding), meat dishes or medium-mature cheeses.

Serving temperature:

Servire a 18°/20°C.

CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT(cm)	BOT. DIAMETER(cm)	PESO (KG)	CODICE EAN
1050AFB01	PIEDIROSSO - TABURNO SANNIO D.O.C.	13°	75 cl	28,5	7,5	1,33	8051166521467
CARTON (BOTTLE LAY DOWN VERSION)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (LxWxH) cm	WEIGHT(kg)	CONFIGURATION		HEIGHT (cm)	
6	8051166521474	25x17,5x31,5	8,28	9 LAYERS OF 11 CASES		165	