

Zigzagando

Casale Cento Corvi

“Zilath Rosso”

Production area: Cerveteri (Roma).

Height a.s.l. : 130 metres s.l.m.

Soil type : solid and of volcanic origin.

Training system : Spallier system - double Guyot method Tendone.

Planting density: 3500 plant per ha.

Grapes: Montepulciano, Sangiovese e Carignano

Age of plants: 20 years

Fermentation storage: Stainless steel containers.

Maturation after bottling: 1 months at least before sale.

Tasting Notes: Bright light ruby, just translucent.

An elegant, layered complex nose with touches of bitter and sweet plum, black cherry, blood oranges, spices and fresh mint.

Exceptional balance and refinement on the palate as bitter cherry flavors dance with chocolate, spices and cranberries.

The finish is long, and lively with each of the aromas and flavors repeating themselves.

Food pairing: Richly cooked red meats, Cheese, and salted pork meats.

Serving temperature: 6 to 8° C.

