



Bravo Wine Imports

De Notari Cesanese IGT



Type of wine: Red

Classification: DOC

Region: Lazio

Area of production: Frascati.

Grapes: 100% Cesanese

Alcohol: 14.5%vol.

Colour: Ruby-red with garnet red hints.

Bouquet: Ethereal, with light vanilla perfumes, intense and elegant.

Taste: Dry, warm and persistent.

Food Pairings: Excellent with roasted and grilled meat, game and cheese.

Service temperature: 18°C.

Tasting Note: A fine example of Cesanese, a red grape from Italy's Lazio region, near Rome, full of vanilla and strawberry jam, with a luscious hit of red plum on the tongue.

Food Matching: Goes very well with veal and grilled steak although a good match to all grilled or roasted red meats.

Vinification: Fermentation lasts about 15 days at a controlled temperature of 30-32 °C. The wine is decanted twice, by making another contact with marcs for several days. After having been decanted the wine is kept in a steel vat and later on in wood for 12 months and then refined in bottle.

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