

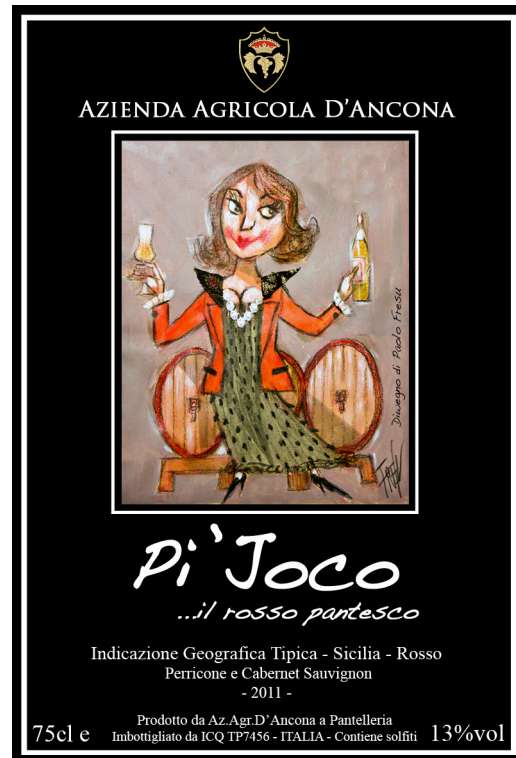
AZIENDA AGRICOLA D'ANCONA



PI 'JOCO

PERRICONE AND CABERNET SAUVIGNON

INDICAZIONE GEOGRAFICA TIPICA



GRAPE VARIETY	50% Cabernet Sauvignon; 50% Perricone (local variety), grown in Pantelleria
PLANTS PER HECTARE	For the Cabernet S. 3300 p/ha; Perricone is very rare on the island, the few plants left are grown inside Muscat vineyards, the density is therefore impossible to calculate
TRAINING METHOD	Low trellis/bush
SOIL	Volcanic
HARVEST	Manual harvest, starting in the first half of September
YIELD GRAPES – WINE	55 – 60%
VINIFICATION AND MACERATION	Traditional red wine vinification with pre-maceration on skins for 7-8 days
FERMENTATION	Long, followed by malo-lactic fermentation
FINING	In stainless steel for 12 months and in bottle for 6-9 months.
CHEMICAL ANALYSIS	Alcohol 13° vol. – Ac. Tot. 4,8. – Dry extract 25 gr./l
SENSORIAL ANALYSIS	Purple/ruby red, deep intensity; intense aromas of mulberry and blackberry. On the palate it is dry, warm and with a good length.
FOOD PAIRING	red and game meat, aged cheeses, tasty or spicy pasta dishes