CASA
CHARLIZE
ITALIA

"A taste of Italy, perfected for the world."



Vinification

Grapes are grown in Puglia region and are processed with the traditional vinification method. After late harvest, a longer maceration takes place, at around 24-26°C, to allow a higher concentration of polyphenols, thanks to the extended contact with skins. Harvesting the grapes later allows a higher natural alcohol concentration, which along with the longer fermentation and the contact with the skins, make the alcohol volume increase. The result is a weighty red wine with a good balance between acidity and sweetness.

Colour

Big extract of colour, deep ruby red.

Bouquet

Balsamic bouquet, with notes of black ripe fruits and licorice

Taste

Full-bodied, warm, with strong tannins.

Serving suggestions

Ideal with wild game, lamb, and tasty dishes. Also to be tasted alone.