

IGNATIUS LIMITED EDITION

IGNATIUS Limited Edition a cru wine obtained from Abruzzo's most important red grape varieties. This wine represents our commitment to making the utmost of the spectacular terroirs and microclimates that Abruzzo region offers.

Appellation

Vino Rosso

Grapes

Red grapes typical of Abruzzo

Winemaking

Fermentation and maceration in stainless steel tanks for about 15-20 days at a temperature of 20° -25°C

Ageing

12 months in fine French oak.

Organoleptic evaluation and food pairing

Very intense and elegant ruby red colour; ample and complex fruity fragrance with hints of plum, cherry jam and tobacco, slightly spicy; a full-bodied wine, soft and rich in tannins, with a finish that offers notes of cocoa, coffee, and vanilla. Richly flavoured first courses, red meat and game. A meditation wine.

Serving temperature

16/18°C

