



# MONTE DI GRAZIA

ROSSO  
I.G.T. CAMPANIA



90% Tintore di Tramonti and 10% Piediroso from 3 parcels between 270-600m, planted in pergola, 1 hectare total. Vines age varies between 25-100+ years. Harvest was at yields of 4,000 kg/ha (about 25hl/ha). Spontaneous fermentation in stainless steel with 15 days of maceration. Aged in stainless steel for 3 years. After a wide filtration, it was bottle-aged for an additional 6 months. 4,000 bottles made.



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