



Pietrafitta

General Notes: PIETRAFITTA wine arises from the need to satisfy a specific clientele who is looking for a wine with more decisive tones and more accentuated characteristics. The bottle is produced from the crushed grapes of Tintilia, a technique that highlights the characteristics of Tintilia more than the SATOR wine, both in freshness and alcohol content and in tannins. A wine that is enhanced more with a longer aging and aging and that in youth is gritty and typical. Its name PIETRAFITTA comes from the district of the village where the vineyards are located; the same was called so because it is said that only with time and hard work of man has managed to work and cultivate these soils too rich in stones. Production process: After fermentation in steel tanks, it always ages in steel for 30/36 months and completes the refinement in the bottle for at least 6 months before going on the market. The long refinement in steel, allows to preserve the fruity characteristics of the vine, but also to favor the maturation of more complex and deep aromas reminiscent of oriental spices

Gastronomical Matching: Tintilia del Molise DOC "Pietrafitta" from Cantina Cianfagna goes well with second tasty meat dishes: grilled red meats, roasted or stew.

Product Description

Winery: Cianfagna

Region: Molise

Grape: Tintilia del Molise

Production Area: Acquaviva Collecroce (Campobasso)

Appellation: Tintilia del Molise Doc.

Harvest Period: Beginning October

Soil: Clay and stony

Plant Breeding: Spurred Cordon

Serving Temperature: 18°C.

Alcohol Strength: 14,5%

Tasting notes: Color: Intense Ruby Red Nose: Violet, Plum, Blackberry, Black Cherry, Raspberry, Red Currant, Vanilla, Black Pepper, Carob, Nutmeg, Tobacco, Tar Palate: The wine is full, enveloping and complex in its hints that evolve from ripe fruit to jam, with light spicy and toasted notes. The well-known alcoholic note is well supported by the present and elegant tannic component.