

# 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

A part of the wine ages in barriques.

## 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

