Biferno D.O.C. Rosso Riserva

Rinomata Cantina Tombacco

A velvety wine with a full flavour that, like the river from which it takes its name, it leads the way in lands at one with the sea and ancient traditions.

Tasting notes

The brilliance of the garnet reflections on an intense ruby red, the Biferno is a wine with a full and aromatic taste. Olfactory nuances ranging from ethereal vanilla to sharp notes of spices and cinnamon. In the mouth it is rich, velvety and harmonious, perfect for enhancing red meat dishes or traditional cheeses.

Grape variety

Montepulciano 80% Aglianico 20%

Origin

Molise region, vineyards located in the province of Campobasso, land of limestone and clay rock.

Winemaking

the vinification is done following the traditional red technique with daily mixing of the grapes skin for the first 3-4 days of maceration, and then we do a single long mixing at a controlled temperature of 25 ° C until the alcoholic fermentation is finished. This first part is then followed by a preparation of the best conditions for the starting of the malo-lactic fermentation. When the malo-lactic fermentation is completed the wine is then aged into stainless steel tank and into 500 liters tonneau for a minimum of 36 months. When the ageing is finished, our winemaker does the selection of the cuvéé in order to obtain the best aroma.

Colour

deep ruby red, with elegant grenade red nuances.

Bouquet

intense, full and ethereal with good amplitude of nuances, on all we recognize notes of spices, vanilla cinnamon and wood.

Flavour

at the beginning it is strong and enveloping, smooth and velvety with just a delicate presence of tannins. At the end it is full, round, supported by a good acidity. Excellent aftertaste with pleasant hints of cherry, plum and vanilla nuances.

Alcohol content

14% vol.

Optimal serving temperature

16-18°C

Storage and ageing

we recommend storing it in a dry cool place at a temperature of 10-12°C. This important wine can be stored for more than 6 years.

Gastronomic matches

perfect with meat dishes, roasts and recipes made from beef and sheep noble cuts. Great matching with Italian traditional sausage and aged cheese such as Pecorino.

Our Tip...

try it accompanied with the traditional Italian beef stew.

Packaging

in 75 cl borgognotta bottles, boxes of 6.

Awards won

2019 Berliner Wein Trophy
SILVER MEDAL

2019 International Wine Challenge
SILVER MEDAL

2019 5 Star Wines
90 POINTS

2019 Sommelier Wine Award
BRONZE MEDAL

2019 International Wine & Spirit Competition
SILVER MEDAL

2019 Decanter World Wine Award
SILVER MEDAL

2017 Concours Mundus Vini Meininger
SILVER MEDAL

2017 Decanter World Wine Award
COMMENDED

2016 Concours Mundus Vini Meininger
SILVER MEDAL