



DACASTELLO

Vino rosso La Graziosa

Rosso La Graziosa Dacastello is born in Abruzzo, in silty-clay soils at an altitude of 250 m above sea level, using the pergola vine training system.

It is a balanced and easy to drink wine, immediate and harmonious, perfect for everyday drinking and suitable for every situation.

Rosso La Graziosa is a classic wine, capable of satisfying a variety of palates and becoming the ideal companion for informal everyday drinking.



*Vino
rosso
La Graziosa*



GRAPE Red grapes

APPELLATION Vino Rosso

PRODUCTION ZONE Colline Teatine, province of Chieti, Abruzzo, Italy

CLIMATE Temperate, with hot summers and wet but mild winters

VINIFICATION Maceration on skins for ten days, during which pumping over is performed to extract polyphenes

ALCOHOL 13°

SERVING TEMPERATURE 16-18°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. To fully appreciate the qualities of the wine, it is best drunk within 5 years

COLOUR Ruby red

BOUQUET Delicately fruity, fresh and intense

PALATE Medium-bodied, balanced

PAIRING Ideal with rice and pasta, meat dishes and mature cheeses

BOTTLE EAN CODE	8053013237644
CASE EAN CODE	8053013237675
BOTTLES PER CASE	6
CASES PER LAYER	21
CASES PER PALLET	126
GROSS BOTTLE WEIGHT	1.14 kg
GROSS CASE WEIGHT	6.84 kg