



CANTINA CARDONE
C O L O N N A

Platea Red IGT Lazio

Production

Grape varieties: Montepulciano and Cesanese
Training system: rows of vines, with Guyot pruning
Planting density: 4,000 plants per hectare
Harvest: Exclusively by hand, generally in October
Vinification: 15 days of maceration, after the malolactic fermentation it completes its refinement throughout the winter in steel tanks
Alcohol content: 13% vol.

Organoleptic characteristics

Colour: Brilliant ruby red
Aroma: Violet with notes of berries
Taste: Velvety, with delicate tannins
Matching food: Cold cuts, cheeses, pasta dishes with tomato sauce (Amatriciana), lamb, red meats
Serving temperature: 12-14 °C



Description:

The name Platea (from the Latin platea, meaning square) derives from the location of the winery, situated in a side street of the town's main square. Obtained from Montepulciano and Cesanese grapes, both hand-picked, it has a beautiful bright ruby red colour and a bouquet of violets with notes of wild berries. In the mouth it is velvety and with delicate tannins. It goes well with cold meats, cheeses, pasta with sauce (Amatriciana), abbacchio and red meats. It is recommended to serve it at 12-14 °C.