



CANTINA CARDONE
C O L O N N A

Platea Zero Red IGT Lazio

Production

Grape varieties: Montepulciano and Cesanese
Training system: Row system with Guyot pruning
Planting density: 4,000 plants per hectare
Harvest: Exclusively by hand, generally in October
Vinification: fifteen days maceration, at the end of malolactic fermentation it completes its refinement throughout the winter in steel tanks
No addition of sulphites during processing (contains only naturally occurring sulphites)
Alcohol content: 13,5% vol.

Organoleptic characteristics

Colour: Brilliant ruby red
Aroma: Violet with notes of berries
Taste: Straightforward and natural
Matching food: Local cured meats, 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. Brother to the red Platea, but different in that it contains no added sulphites, giving it a pure and natural flavour. Brilliant ruby red in colour, it smells of violets with notes of wild berries. It matches well with local cured meats, cheeses, pasta dishes with tomato sauce (Amatriciana), lamb and red meats. Best serve at 12-14 °C.