



OTTELLA

CAMPOSIRESO

VINO ROSSO



GRAPES

Red grapes with a partial drying.

WINEMAKING

Maturation in barrels and barrique. The wine ages for 24 months in barrique before being bottled.

TASTING NOTES

An intense ruby red colour with garnet highlights. Mature and elegant, the nose offers up great aromatic richness, with small red berries, spices and overtones of sweet tannins. The caressing, soft palate is well-balanced and expressive. The marked sapidity is perfectly integrated with the sweetness of the tannic weight.

FOOD PAIRING

Red meat, game, cured meats and strong, flavoursome, extra mature cheese.