

TENUTA SAN FRANCESCO

COSTA D'AMALFI ROSSO 'È ISS'



Pure Tintore hand selected from centuries-old pre-phylloxera vines. Deep, dark purple in color with a brooding nose of earth, tobacco, roasted herbs and violets. Full-bodied on the palate with rich flavors of macerated blackberries, liquorice and minerals with a long, firm finish.

Color: Red

Grapes: Tintore

Area of Production: Campania, Amalfi Coast

Age of Vines: 150-300 Years

Soils: Thin superficial layer of red clay and volcanic ash over Dolomite limestone.

Farming Practices: Certified Organic

Yeast: Indigenous

Fermentation and aging: Fermentation in large oak barrels, then further ageing for 18-24 months in oak and 6 months in bottle.

Alcohol: 13.5%