



Casa Contini Biferno Riserva D.O.C.

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(bee-FEHR-noh ree-ZAYR-vah)

A smashing value, this Southern Italian blend is wonderfully smooth and balanced. Made from two of our favorite “underrated” varietals, Montepulciano and Aglianico, Casa Contini’s Biferno Riserva is atypical of many of its ungainly Southern counterparts, whose alcohol tends to be too hot, and fruits overripe. Rather, it is like a Northern Italian in its cool smoothness, with a smoky blackberry, chestnut, and peppery-sweet aroma that delights the senses.



LOCATION

Molise, Italia.
(Multiple Locations)
120 hectares, 200-350 meters.



SOIL

Mixed clay.



ESTATE

Casa Contini.
(ka-ZAH cone-TEE-nee)



VINE

Espalier.
3,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Alessandro Botter.
(ah-lay-SAHN-dro BOW-tehr)



VINIFICATION

Classic vinification with maceration on skins for 10-12 days.



VARIETALS

85% Montepulciano,
15% Aglianico.



BARREL

Large, neutral Slavonian oak barrels.



RESIDUAL SUGAR

3.2 grams per liter.



MATURATION

18 months in the barrel.
6 months in the bottle.



ACIDITY

4.9 grams per liter.



VINTAGE PRODUCTION

15,000 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Pot roast, chicken with wild rice,
salumi, and grilled sausages.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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