

# DI MAJO NORANTE



## PRODUCER PROFILE

Estate owned by: Alessio Di Majo Norante  
Winemaker: Riccardo Cotarella  
Total acreage under vine: 213  
Estate founded: 1968  
Winery production: 100,000 Bottles  
Region: Molise  
Country: Italy

## Di Majo Norante Ramitello 2015

### WINE DESCRIPTION

This wine is made from a selection of the best Montepulciano and Aglianico grapes grown in the Ramitello vineyard. After fermentation in stainless steel, the wine is aged in a combination of stainless steel tanks and barriques for eighteen months. The final wine shows firm structure yet ripe, accessible fruit.

### TASTING NOTES

Deep ruby-red in color, Ramitello offers aromas of plums, forest fruits, dark chocolate, leather, and licorice. On the palate, a rich and velvety body pushes flavors to continue over a long and intriguing finish.

### FOOD PAIRING

Pair this wine with grilled steaks, Port sauces, Scandinavian-style venison, and beef bourgignon.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Biferno DOC
Vineyard name:	The Ramitello vineyard
Vineyard size:	45
Soil composition:	Clay-Loam
Training method:	Espalier
Elevation:	330 feet
Vines/acre:	1,760
Yield/acre:	3.6-4.8 tons
Exposure:	Southeastern
Year vineyard planted:	1968
Harvest time:	October
First vintage of this wine:	1970
Bottles produced of this wine:	100,000

### WINEMAKING & AGING

Varietal composition:	85% Montepulciano and 15% Aglianico
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-20 days
Fermentation temperature:	77 °F
Maceration technique:	Punchdown
Length of maceration:	30 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Stainless steel tanks
Size of aging container:	228 L (Barriques)
Type of oak:	French: Allier and Nevers
Length of aging before bottling:	18 months
Length of bottle aging:	6 months