

PHÄRUS

Produced and bottled exclusively by: La Cantina dei Colli Ripani Soc. Coop. Ripatransone, (AP) Italia - Product of Italy - info@colliripani.com #cantinadeicolliripani - colliripani.com

Kinà

Flavored wine

Production area

Ripatransone and neighbouring towns.



Harvest time

End of September.



Serving suggestions

Recommended with chocolate, chocolate cakes, fruit tarts, fresh or dry pastry.

Some barmen use Kinà as ingredient in fruit-based cocktails with little alcohol.

Kinà can be served as an after-dinner drink or as a refreshing drink with two cubes of ice.

Picking method

Wine varieties

Sangiovese.

By hand.

Vinification

Rape selection, maceration with skins, fermentation at controlled temperature and soft pressing.

Serving temperature

In summer 5-8°. In winter 16-18°.

Average yield per hectare

8/9 tons of grapes.

Organoleptic characteristics

Aromatized spiced wine with brick red colour. Intense and complex perfume of herbs and spices. Full-bodied taste with a pleasant bitter aftertaste.