



NOTTE ROSSA

Technical sheet

Syrah Salento IGP

Wine type Red

Appellation Salento IGP

Grape Syrah

Production area

Salento, Puglia. The area is about 100 m above sea level, with high average temperatures and medium-low rainfall. The soil is shallow and medium textured (sandy loam)

Vine Training Espalier, 4500 vines per Ha

Harvest Second week of September

Vinification and ageing

Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Aged in stainless steel tanks

Tasting notes

Deep purple red, with black-violet reflections. Intense and spicy aroma, fruity with blackcurrant and Mediterranean herbs notes. Full-bodied wine, soft and balanced, long and sapid finish

Best served with

Rich first courses such as lasagna, pasta with tomato sauce, grilled meat, stews. It also marries with aged and spicy cheeses

Serving temperature 16-18°C