



NOTTE ROSSA

Technical sheet

Bascià Rosso Salento IGP

Wine type Red

Appellation Salento IGP

Grapes Red native grapes

Production area

Salento, Puglia. Vines are grown at an altitude of around 100 m above sea level. Medium/high temperature in summer, with good evapotranspiration. The soil is clayey, thin and full of rocks

Vine Training Old Alberello (bush-vines), 4500 vines per Ha

Harvest September

Vinification and ageing

Hand-harvest of slightly overripe grapes. Destemming and crushing followed by cold soak maceration at 8°C for 24-48 hours. Thermo-controlled maceration and alcoholic fermentation for about 10 days with autochthonous yeasts at 24-26°C. Final drawing off with soft pressing machines. Malolactic fermentation in stainless steel tanks and then in French oak barrels for 12 months

Tasting notes

Ruby red colour with purple reflections, intense and complex bouquet with fruity notes of prune and red jam and spicy scent of vanilla and licorice. Intense on the palate, full-bodied and soft with a long aftertaste

Best served with

Savoury first courses, red meats and mature cheese.

Serving temperature 16-18°C