



NOTTE ROSSA

Technical sheet

Appassimento 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 with high average temperatures and medium-low rainfall. The soil is shallow and medium textured (sandy loam)

Vine Training

Spur pruned cordon, 4.500 vines per hectare

Harvest

The grapes are harvested after a brief *appassimento* on the vines of about 10-15 days at the end of September

Vinification and ageing

Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Aged in French and American oak barrels for 4 months

Tasting notes

Intense ruby red with purple shades; rich bouquet of light floral notes layered with ripe red fruit hints and cherry jam; accents of spices in the background. Soft and balanced sip, long voluptuous finish

Best served with

Rich first courses, red meat and medium aged cheeses

Serving temperature

16-18°C