



NOTTE ROSSA

Technical sheet

Malvasia Nera Salento IGP

Wine type Red

Vinification and ageing

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

Appellation Salento IGP

Grape Malvasia Nera di Brindisi

Tasting notes

Production area

Thick ruby red; intense and complex bouquet with notes of red fruits predominating. A full-bodied wine with a pleasantly smooth impact and a long ending

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 Espalier, 4500 vines per Ha

Best served with

Red and roasted meats with rich sauces, average mature cheese

Harvest Second half of September

Serving temperature

16-18°C