

ALEATICO IGT PUGLIA 2019



CLASSIFICATION Natural sweet passito – IGT Puglia

GRAPE VARIETY Aleatico

ALCOHOL CONTENT 14% vol.

ANALYSIS pH 3,10 · acidità totale 6,00 g/l

VINEYARDS LOCATION Uggìo, Brindisi

ALTITUDE OF VINEYARDS 100m above the sea level

SOIL CHARACTERISTICS Stony, medium consistency

TRAINING SYSTEM Cordon- trained, spur pruned

VINES PER HECTARE 3.800

PLANTING YEAR 1998

YIELD PER HECTARE 4 tons

HARVEST By hand, last decade of September

FERMENTATION between 22-24°C in stainless-steel tanks

MACERATION 3 days at controlled temperature

MALOLACTIC FERMENTATION Totally carried out

AGEING 6-7 months in stainless-steel tanks, 6 months in the bottle

VINTAGES 2006, 2007, 2008, 2009, 2013, 2015

SERVING TEMPERATURE 10 °C

GLASS Small size tulip-shaped

Bright and dense ruby red. Attracts your attention. Gracefully bringing the glass closer, the nose remains captivated, it doesn't want to pull away, risking a sensory overload. It is like being catapulted into a mediterranean landscape, stroked by sea breezes, lightly brushing against the myrtle, the strawberry tree and the mastic tree. And all of a sudden, you find yourself in a field of violets, surrounded by a rose garden, with mature plums and carobs. For a moment in the distance you catch some incense with balsamic notes. The palate is watering and wants to taste the perfumes being enjoyed by the nose. The red liquid enters and expands, softly caressing the palate. The immediate sensation is gratifying fullness, silky sweetness, Then it flows on intensely, sleekly elegant. Slowly coming to an end with a long finish, pushing you towards another mouthful, since the finish is a balanced challenge, with an unexpected freshness for a late harvest.

A wine with a sweet character, but not overly sweet, it is well suited to desserts, like apple cake, chocolate cake, dried figs and almonds, biscuits, cherry pie and pasticciotti. While tasting these culinary pairings, don't turn your nose up at the cultural ones: read a few pages of 'Il riposo della Polpetta e altre storie intorno al cibo' (The restful Meatball and other tales about food) by Massimo Montanari. If you feel like melting into the sofa, enjoy the atmosphere of 'ReWined' by Ferdinando Vicentini Orgnani. Or, for a wine that lends itself to dreaming, let your imagination run wild to the notes of *Ho imparato a sognare* by Fiorella Mannoia.