



ALEATICO IGT SALENTO

CLASSIFICATION Natural sweet wine passito
– IGT Salento

GRAPE VARIETY Aleatico

ALCOHOL LEVEL 15,5% vol.

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

VINEYARDS LOCATION Uggìo, Brindisi

ALTITUDE OF VINEYARDS Sea level

SOIL CHARACTERISTICS Stoney, medium consistency

TRAINING SYSTEM Spurred cordon

VINES PER HECTARE 3.800

YEAR PER IMPIANT 1998

YIELDS PER HECTARE 4 tons

HARVEST Manual, last decade of September

FERMENTATION between 22-24°C in steel tanks

MACERATION 3 days at controlled temperature

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

VINTAGES 2006, 2007, 2008, 2009, 2013

SERVING TEMPERATURE 10 °C

GLASS Small tulip-shaped goblet

COLOUR Bright ruby tending to violet.

BOUQUET Fine, delicate, aromatic and intense.

It combines notes of raspberry and blueberry with fresh hints of nutmeg, rose and strawberry on an elegant violet background.

TASTE Almost “crunchy” fruit, incredibly pleasant, full and lively, it charms for being able to caress without tiring, gifted with a perfect equilibrium between important structure and gentle acidity.

CHARACTERISTICS An incredible wine, deep and voluptuous, it reminds the earthy mineral fragrance of its land. Elegant and dense, a wine of incomparable finesse and personality, exquisite.

FOOD MATCHES We suggest you to drink it on its own to fully enjoy its rich opulence. Perfect at the end of a meal, with strawberry and raspberry tart.