

ALEATICO IGT PUGLIA 2019



CLASSIFICATION Natural sweet wine passito
- IGT Puglia 2019
GRAPE VARIETY Aleatico
ALCOHOL LEVEL 14% 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

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.