



JADDICO DOC BRINDISI RISERVA

CLASSIFICATION Red · DOC Brindisi Riserva

GRAPE VARIETY Negroamaro 80%, Susumaniello 20%

ALCOHOL CONTENT 14% vol.

ANALYSIS pH 3,52 · total acidity 6,00 g/l

VINEYARDS LOCATION Jaddico-Giancòla, Brindisi

ALTITUDE OF VINEYARDS Sea level

SOIL CHARACTERISTICS Sandy and clayey

TRAINING SYSTEM Cordon- trained, spur pruned

VINES PER HECTARE 4.000

PLANTING YEAR 1999

YIELD PER HECTARE 6 tons

HARVEST By hand, third decade of September

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

MACERATION 12 - 18 days at controlled temperature

MALOLACTIC FERMENTATION Totally carried out

AGEING 14 months in stainless-steel tanks,

8-10 months in French oak barriques;

minimum 3 months in the bottle

VINTAGES

DOC Brindisi Rosso 2001, 2002, 2003, 2004, 2006, 2007, 2010

DOC Brindisi Riserva 2011, 2012, 2013, 2015, 2016, 2017

SERVING TEMPERATURE 16-18 °C

GLASS Ballon for important red wines

“Impenetrable ruby red and stop”, concludes the Eyes. Nose, your turn! “I smell the full autumn mood with flashes of sunlight, when the forest releases aromas of dry leaves, late blooming flowers and aromatic herbs. It has hints of leather and tobacco that are reminiscent of the far west, without the horses however, those sweat and smell. And then we glide into a field of tea plants, reminding me of the balsamic breeze we began with”.

The Palate? Intense and full bodied, structured, well defined tannin, with a long and sapid finish. Allowing further sips to fully satisfy itself.

BANQUETING COMPANIONS

Take yourselves off on a gastronomic journey with an omelette with green beans, zucchini flowers and prosciutto, while the more gluttonous might be tempted by crostini with lard, pecorino cheese and honey. Arriving at the chestnut pasta tortelloni filled with cabbage and lentils or penne with mediterranean sauce with lupin beans. A tasty crispy duck thigh with a puree could complete the menu. For a quick bite you could opt for a Salentine puccia with olives, capers provolone cheese, cherry tomatoes, anchovies and capocollo from Martina Franca. For the music try La voce del silenzio (the voice of silence) by Diodato and Manuel Agnelli. If you are budding gastronomic critics, don't miss out on reading the amusing Garlic and sapphires by Ruth Reichl. And then a film to laugh along with while drinking and eating: Haute Cuisine by Christian Vincent.