

JADDICO DOC BRINDISI RISERVA



CLASSIFICATION Red · DOC Brindisi Riserva

GRAPE VARIETY Negroamaro 80%, Susumaniello 20%

ALCOHOL LEVEL 14,5% vol.

ANALYSIS pH 3,60 · total acidity 6,50 g/l

VINEYARDS LOCATION Jaddico-Giancòla, Brindisi

ALTITUDE OF VINEYARDS Sea level

SOIL CHARACTERISTICS Sandy

TRAINING SYSTEM Spurred cordon

VINES PER HECTARE 4.000

YEAR PER IMPIANT 1992

YIELDS PER HECTARE 6 tons

HARVEST Manual, end of September

FERMENTATION Between 22-24°C in steel tanks

MACERATION 18 days at controlled temperature

MALOLACTIC FERMENTATION Totally carried out

AGEING 14 months in steel tanks,

8-9 months in French oak barriques;

minimum 3 months in the bottle

VINTAGES

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

Doc Riserva Brindisi 2011, 2012, 2013, 2015, 2016

SERVING TEMPERATURE 16-18 °C

GLASS Ballon for important red wines

COLOUR Intense and bright garnet.

BOUQUET Complex and of great impact, clear and charming, it shows fragrant and clean notes that remind of cherries in brandy, chocolate and black pepper, plums along with leather, tobacco and clove aromas.

TASTE Juicy and vibrant, pleasant to drink, it combines perfectly acidity, smoothness and tannins.

CHARACTERISTICS A rich and deep wine, of superior and intense personality, excellent expression of the warm, seductive and elegant Mediterranean features.

FOOD MATCHES Try it with “pappardelle” in game sauce, gnocchi with black truffle and porcini mushrooms, “orecchiette” in sausage sauce, braised beef, roe stew, tasty seasoned cheeses.