

LAMO DOC OSTUNI



CLASSIFICATION Red · DOC Ostuni Ottavianello

GRAPE VARIETY Ottavianello

ALCOHOL LEVEL 13% vol.

ANALYSIS pH 3,65 · acidità totale 5,50 g/l

VINEYARDS LOCATION Comune di Ostuni

ALTITUDE OF VINEYARDS Between 218 e 380 meters above sea level

SOIL CHARACTERISTICS Clayey, medium consistency

TRAINING SYSTEM Spurred cordon

VINES PER HECTARE 5.000

YEAR OF IMPLANT 1994

YIELDS PER HECTARE 8 tons

HARVEST Last of decade of September

FERMENTATION Between 22-24°C in steel tanks

MACERATION 7 days at controlled temperature

MALOLACTIC FERMENTATION Totally carried out

AGEING 5-6 months in steel tanks, 1-2 months in bottle

VINTAGE 2015, 2016, 2017, 2018

SERVING TEMPERATURE 16-18 °C

GLASS Medium size goblet

COLOUR Medium intensity ruby red, with purple hints.

BOUQUET Floral aromas, alternated with light herbal and spicy ones. Its particular bouquet is completed by fruity notes, like pomegranate and black cherries.

TASTE Delicate and classy. Tannins and alcohol stay on the background, impeccably blended with the rest of the organoleptic characteristics.

CHARACTERISTICS A wine unique in its kind, a rarity in the southern Italian vineyards. It is appreciated for its light structure and for the gentle but firm character.

FOOD MATCHES Excellent with starters and main dishes of medium structure. Through its delicate texture it accompanies orecchiette with meat sauce, meatballs and mixed roasted meat in a discreet and harmonious way, without ever covering the flavours of the food.