

## MARMORELLE ROSSO IGT SALENTO



**CLASSIFICATION** Red · IGT Salento  
**GRAPE VARIETY** Negroamaro  
**ALCOHOL LEVEL** 13,5% vol.  
**ANALYSIS** pH 3,60 · total acidity 6,20 g/l  
**VINEYARDS LOCATION** Marmorelle, Brindisi  
**ALTITUDE OF VINEYARDS** Sea level  
**SOIL CHARACTERISTICS** Clayey, medium consistency  
**TRAINING SYSTEM** Spurred cordon  
**VINES PER HECTARE** 3.800  
**YEAR PER IMPIANT** 1998  
**YIELDS PER HECTARE** 8 tons  
**HARVEST** Manual, third decade of September  
**FERMENTATION** Between 22-24°C in steel tanks  
**MACERATION** 8-10 days  
**MALOLACTIC FERMENTATION** Totally carried out  
**AGEING** 12-18 months in steel tanks and 40hl French wood tanks; 3 months in the bottle  
**VINTAGES** 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018  
**SERVING TEMPERATURE** 16-18 °C  
**GLASS** Medium size goblets

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**COLOUR** Intense and bright ruby.

**BOUQUET** A wide and variegated array, with ethereal and fine notes of cherry, blackcurrants, blueberries and blackberries, hints of nutmeg and cocoa.

**TASTE** Warm and pleasant with a great correspondence between taste and nose. The fruit well-amalgamates with the tannins and its fine acidity.

**CHARACTERISTICS** A spontaneous and smooth wine with a modern and dynamic personality, it strikes for its outstanding pleasantness.

**FOOD MATCHES** To be served with “tagliatelle alla bolognese”, saltimbocca alla romana, stuffed aubergines, fried meatballs with tomato sauce, roasted lamb with potatoes, shortly seasoned cheeses.