

## PUNTA AQUILA IGT SALENTO



**CLASSIFICATION** Red · IGT Salento  
**GRAPE VARIETY** Primitivo  
**ALCOHOL LEVEL** 14,5% vol.  
**ANALYSIS** pH 3,44 · total acidity 6,70 g/l  
**VINEYARDS LOCATION** Punta Aquila, Brindisi  
**ALTITUDE OF VINEYARDS** 100 m above sea level  
**SOIL CHARACTERISTICS** Medium consistency  
**TRAINING SYSTEM** Spurred cordon  
**VINES PER HECTARE** 6.000  
**YEAR PER IMPIANT** 2000  
**YIELDS PER HECTARE** 7 tons  
**HARVEST** Manual, first days of September  
**FERMENTATION** Between 22-24°C in steel tanks  
**MACERATION** 15 days at controlled temperature  
**MALOLACTIC FERMENTATION** Totally carried out  
**AGEING** 5 months in steel tanks, 4 months in 40 hl French wood tanks, 4-6 months in the bottle  
**VINTAGES** 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017  
**SERVING TEMPERATURE** 16-18 °C  
**GLASS** Red wine goblet

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**COLOUR** Dark ruby red.

**BOUQUET** This full and enveloping wine shows ethereal, fragrant and rich notes. It displays scents and nuances of cherries in brandy, mulberry jam, blueberry and blackcurrant, humus, tobacco and ginger, black pepper and herbs.

**TASTE** Dynamic, coherent and of strong impact, it shows fascinating mineral aromas that well combine with the powerful structure of the fruit, the acidity and the pleasant tannins.

**CHARACTERISTICS** It's a warm and complex wine with a flighty personality, generous and vibrant, intense and concentrated, surprising while ageing.

**FOOD MATCHES** Perfect with bucatini in boar meat sauce, pappardelle in hare sauce, pork stew, tripe rolls, stuffed meat rolls with tomato sauce, and tuna stew with mint. Very good with medium-seasoned cheeses.