

THE SELECTIONS

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
PRODUCTION VINTAGE 90.000 bottles
SERVING TEMPERATURE 16-18 °C
GLASS Red wine goblet

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.