



## PUNTA AQUILA IGT SALENTO

**CLASSIFICATION** Red · IGT Salento

**GRAPE VARIETY** Primitivo

**ALCOHOL CONTENT** 14,5% vol.

**ANALYSIS** pH 3,50 · total acidity 6,40 g/l

**VINEYARDS LOCATION** Uggìo – Punta Aquila, Brindisi

**ALTITUDE OF VINEYARDS** 100 m above sea level

**SOIL CHARACTERISTICS** Medium consistency

**TRAINING SYSTEM** Cordon- trained, spur pruned

**VINES PER HECTARE** 6.000

**YEAR PER IMPIANT** 2000

**YIELD PER HECTARE** 7 tons

**HARVEST** By hand, first days of September

**FERMENTATION** Between 22-24°C in stainless-steel tanks

**MACERATION** 15 days at controlled temperature

**MALOLACTIC FERMENTATION** Totally carried out

**AGEING** 5 months in stainless-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, 2019, 2020

**SERVING TEMPERATURE** 16-18 °C

**GLASS** Medium size, slightly rounded

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Dark red, very intense. The Nose is following the trail, sniffing with delight. Ah yes, because here there is just about everything, and the over excitement makes it difficult to organise all the different layers of aromas. We discover cherries under spirit, flashes of sweet liquorice, balsamic hints, touches of tobacco, bitter cocoa and it goes on and on. Sipping it, the Palate finds mature and concentrated fruits, with a regal body, and a soft, round finish.

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### BANQUETING COMPANIONS

*As a starter you could begin with an extravagant crispy pork bacon with potato chips, followed by ziti alla pugliese and meat rolls alla barese. The literature most adept could be Gastronomic Tales (Racconti Gastronomici) by Laura Grandi and Stefano Tettamanti. Have you heard the music of Roberta Cacciapaglia Nuvole di Luce(Clouds of light)? Setting the right tone to relax and taste the wine and delicacies. If you feel like watching a film, we can recommend A touch of Spice by Tassos Boulmetis.*