

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 Uggìo – 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

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.

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.