

VISELLIO IGT SALENTO



CLASSIFICATION Red · IGT Salento
GRAPE VARIETY Primitivo
ALCOHOL LEVEL 15,5% vol.
ANALYSIS pH 3,34 · total acidity 7,00 g/l
VINEYARDS LOCATION Uggìo, Brindisi
ALTITUDE OF VINEYARDS 100m above sea level
SOIL CHARACTERISTICS Stoney, medium consistency
TRAINING SYSTEM Spurred cordon
VINES PER HECTARE 4.000
YEAR PER IMPIANT 1992
YIELDS PER HECTARE 6 tons
HARVEST Manual, first decade of September
FERMENTATION Between 22-24°C in steel tanks
MACERATION 18 days at controlled temperature
MALOLACTIC FERMENTATION Totally carried out
AGEING 5-6 months in steel tanks; 8 months in French oak barrique, minimum 12 months in the bottle
VINTAGES 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2010, 2011, 2012, 2013, 2015, 2016
SERVING TEMPERATURE 16-18 °C
GLASS Balloon for important red wines

COLOUR Impenetrable and brilliant ruby.
BOUQUET A range of insuperable fine aromas and sensations. Notes of plums in brandy, blackcurrant and blueberry jam, cloves and nutmeg leave the way to hints of star anise, violets and liquorice.
TASTE Powerful and fascinating at the same time, seductive for its personality and vitality, fresh yet remarkably fruity, finds its equilibrium in mature and round tannins and in its balanced acidity.
CHARACTERISTICS A real outsider, a warm and complex wine expression of its territory. Powerful, full and ethereal, outstanding expression of a modern and innovative oenology.
FOOD MATCHES Best served with tasty, structured dishes such as stuffed aubergine rolls, lasagne and hare stew. Seasoned and tasty cheeses are a very good match too.