

INME

OTTENUTO DA UVE LEGGERMENTE APPASSITE

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Lambrusco, Sangiovese, Primitivo, Montepulciano.

VINE TRAINING SYSTEM

Traditional Apulian bush vines and spurred cordon.

Soil

Red land rich in organic substances.

WINEMAKING AND MATURATION

Delay of the harvest. Fermentation and maceration on the skins at controlled temperature, aging in steel. It can undergo a passage in wood.

SENSORY ANALYSIS

Intense deep ruby red. Wild berries on the nose, red flower, aromatic herbs, humus and eucalyptus. Very fruity in the mouth, well-balanced, mouth-filling with a great persistence.

ALCOHOL

14% - 14,50%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses with meat sauce, polenta, grilled meat, buffalo stews, medium and aged cheeses.