



COMPAGNIA VIGNAIOLI



Vineyards
Salento - Apulia

Wine name/Appellation
SALENTO IGP ROSSO

Soil:
chalky-clay

Training system:
Espalier

Grape varieties:
Negroamaro 80%; Malvasia nera 20%.

Climate:
mild winters, very dry summers.

Harvest:
hand picking, after the grapes are fully ripe.

Winemaking:
controlled-temperature fermentation in large wooden vats for 30-45 days.

Aging:
three months in large Slavonian oak barrels.

Colour:
deep ruby red.

Tasting note:
A pleasantly intense, elegant bouquet of blackberries and plums. It is pleasurable and rounded in the mouth with a balanced acidity.

Alcohol:
13-14%

Food pairing:
best drunk with aperitifs or appetizers. It also goes with meat dishes (rabbit, veal, lamb, etc.).

Serving temperature:
18-20 °C

Storage period:
5 years, if it is stored in suitable cellars.



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