



## Malvasia Nera IGT Puglia



### **TYPE OF WINE**

Still red wine

### **MAIN GRAPES**

Malvasia Nera

### **PRODUCTION AREA**

Grapes coming from the vocated IGT area located in the territory of Apulia Region (South-Italy)

### **SOILS**

Good exposure and ventilation typical of a peninsula surrounded by sea. Soils are mainly clayey, but you can also find fine and calcareous and soils with limited thickness and excellent drainage or red soils, stony, and rich in minerals.

### **HARVEST**

A semi-late variety, harvested in the first-second decade of October.

### **VINIFICATION**

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks and pumping over. Wine rests and refines for a certain period of time before bottling to make the tannins softer and sweeter.

### **COLOUR**

Intense ruby red with purple hints

### **BOUQUET**

The fragrance is very intense and reminiscent of red fruits jam, blackcurrant and cherry marmalade. Ethereal spicy notes of pepper and liquorice.

### **TASTE**

In the mouth warm, round and smooth, with fruity notes, soft tannins and an ethereal long lasting after taste.

### **FOOD PAIRING**

Perfect with red meats dishes, wild game, seasoned cheeses. For its characteristics, it can nevertheless, be appreciated also without particular foods, simply as a meditation wine.

### **SERVING SUGGESTION**

Serving at room temperature, about 18-20°C. We suggest to uncork the bottle at least a couple of hours before enjoying it.

### **ALCOHOL CONTENT**

15,0%

