



Squinzano DOC Riserva



TYPE OF WINE

Still red wine

MAIN GRAPES

Negroamaro, Malvasia Nera

PRODUCTION AREA

The DOC Squinzano production area extends on the hilly and coastal areas in the Province of Lecce (Apulia, 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

Usually between end of September, beginning of October.

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for at least 24 months before bottling.

COLOUR

Intense ruby red with garnet hints

BOUQUET

Intense aroma with typical ripe red fruits notes, like plumb, cherry and black currant. Ethereal notes of vanilla and cacao.

TASTE

In the mouth is pleasantly harmonious, full bodied, with a good acidity, smooth and sweet tannins and a long lasting after taste.

FOOD PAIRING

Perfect with cold cuts appetizers, pasta with wild sauces, roasted and stewed red meats and seasoned cheeses.

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

13,5%

