

Rosso I.G.T. Puglia
Ala Rossa d'Italia



from deep dark red with purple and magenta notes, an elegant, warm wine with a good perception of blueberries, a warm sensation of pleasant pungency.

Name and Denomination

Rosso I.G.T. Puglia

Grape variety

Primitivo dal 80% al 95%, Negramaro dal 5% al 20%

Alcohol content 13.5% vol.

Optimal serving temperature 18-20°C

Gastronomic matches

This excellent Apulian wine goes well with various traditional dishes of the South, such as orecchiette with ricotta and tomatoes, or meat dishes. Excellent also with aged cheeses.

Origin

Apulia region

Winemaking

the wine-making technique follows the traditional method, consisting of daily checks and adjustments during the first week and every two days for the second week of fermentation. The fermentation temperature is set between 24° C and 28° C. Once completed the phase of alcoholic fermentation, peel racking and pressing may begin, while all the necessary conditions for malolactic fermentation are created. As soon as this latter process is carried out, decantation is performed twice or thrice before starting racking Rosso IGT Puglia into wood barrels for perfecting. For this, two types of wood are used: 500 litre tonneau casks and 6.000 litre large barrels. Once the wine is perfected in the wooden barrels it is ready to be bottled.

Storage and ageing

storage in a cool dry place is recommended, as the aging process for this important wine can last more than 5-6 years.

Colour

dark red, deep, with brownish red coloured notes on aging.

Bouquet

clean, warm, good perception of black berry and plum jam scents, followed by marked pepper and vanilla notes.

Flavour

excellent mouth entry and thereafter pleasantly pungent continuous warmth sensation, followed by an interesting acid-salted note of light tannins. Excellent is the remaining sensation in the mouth after swallowing.

Packaging

in 75 cl Baros bottles in boxes of 6.

in 75 cl Bordoiese Elite bottles in boxes of 6.

Awards

