

SQUARCIONE

Le Contrade line



Classification:

Appassimento rosso Puglia Indicazione Geografica Protetta.

Grapes: black-berried native grape varieties..

Production area: contrada Squarcione, in the fields near Ruvo di Puglia.

System: cordon spur with a density of 4,000 vines per hectare.

Harvesting: the grapes are allowed to dry on the plant until mid-November.

Vinification: the grapes, after being left to dry on the plant, are then taken to the winery for careful selection of the best bunches of grapes and subsequent destemming and crushing. This is followed by a pre-fermentative maceration at 12°C, after which the must is left to ferment in steel containers for 10-15 days at 23°C. It is then soft-pressed, and malolactic fermentation takes place. The wine is then aged for 12 months in wood, partly in second fill barrels and partly in large 80HL casks. After bottling it is allowed to age for a further 6 months before being sold.

Organoleptic characteristics: deep, dark ruby red colour. The nose is ample and complex, and takes time to evolve in the glass. Ripe fruit, jammy sweetness, red roses and dried violets. In the mouth, it is smooth and rounded. The tannins are refined, and the vitality and freshness of the finish are a full expression of the terroir.

Food pairing: flame grilled meat, sweetbreads, pork and pancetta skewers, stuffed meat, aged canestrato Pugliese cheese.

Serving temperature: 18 C°

Analytical data:

ABV 14,5%

Residual sugar 18,00 g/l.

Total acidity 5,20 g/l.