



CANTONE DI CRISTO



Aleatico
Gioia del Colle DOC



VOL. 13,5%
+ 5,5%



500 ml

TYPE: RED

VARIETY: Aleatico

CLASSIFICATION: Gioia del Colle DOC

PLANTATION: Spurred cordon aged 30 years

PLANTATION DENSITY: 4500 stocks per hectare

PRODUCTION AREA: Central Murgia municipality of Turi, characterized by humid winters and dry and very hot summers with a temperature range of 10-15 ° C which allows complete ripening of the grapes and extraordinary results in vinification. Representative territory of central Murgia.

SOIL: Clayey soil with high presence of crushed rocky outcrops that cool the roots in the summer heat period.

GRAPE HARVEST: First decade of October

WINE-MAKING: Manual harvest with sorting of the bunches, de-stemming-crushing, pre-fermentation maceration at 10 ° C for 24-48 hours. Thermo-controlled maceration and alcoholic fermentation with indigenous yeasts for about 20 days at 24-28 ° C. Drawing off and pressing of the pomace with soft presses.

REFINEMENT: Malolactic fermentation in steel and subsequent refining in steel.

TASTING NOTES: Ruby red with vivid reflections. Intriguing and refined are the rich hints typical of the grape, ripe fruit and jam, plums, figs, cherries in alcohol, carob and dried fruit. Beautiful aromatic hints of oregano and thyme enjoyable taste, measured sugar content in perfect balance with the vivid acidity. Good body and rich in nuances in the long finish. A wine that caresses the senses and expresses the delicate aroma of the Aleatico di Puglia very well.

PAIRINGS: It is not just a meditation wine. It expresses all its pleasantness combined with almond desserts, dry pastries and chocolate, but also combines very well with excellent medium-aged caciocavallo cheese

SERVING TEMPERATURE: 18°C (64F)



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