



MORETTINO ROSSO



Notardomenico / Primitivo
IGT Puglia



VOL. 12,5%



750 ml

TYPE: red

VINE VARIETY: Notardomenico and Primitivo

CLASSIFICATION: IGT Puglia

PLANTATION: Spurred cordon from 0/10 years of age

PLANTATION DENSITY: 4500 vines per hectare

PRODUCTION AREA: Central Murgia in the Municipalities of Turi, Gioia del Colle and Putignano, characterized by humid winters and arid and very hot summers with a temperature range of 10-15 ° C which allows complete ripening of the grapes and extraordinary results in winemaking. Representative territory of central Murgia.

SOIL: red land with high presence of rocky outcrops that when crushed give limestone and refreshment for the roots in the summer heat period.

GRAPE HARVEST: First and second decade of September

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 10 days at 24-28 ° C. Drawing off and pressing of the marc with soft presses.

REFINEMENT: Malolactic fermentation in steel and subsequent refinement in concrete and steel tanks.

TASTING NOTES: Ruby red with violet reflections, intense aromas typical of the grape, fruity aromas of red fruit, cherry, blackberry, black cherry, plums, full and balanced taste, with intense fruity returns, nice acidity and velvety tannins, dry finish wine with a strong territorial character, versatile in structure and freshness

PAIRINGS: pairs with first courses, roasted white and red meats, mushrooms, medium-long-aged cheeses and cold cuts.

SERVINGTEMPERATURE: 18°C (64F)



PACKAGE SIZE
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)
115 BOXES / 690 BOTTLES



EAN
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