



RICCIOLO

 Aleatico
IGT Puglia

/  VOL. 12% /  750 ml

TYPE: Sparkling rose' wine

VINE VARIETY: Aleatico

CLASSIFICATION: IGT Puglia

PLANTATION: Spurred cordon

PRODUCTION AREA: Central Murgia, Municipality of Turi, altitude 250 mt

SOIL: Medium clayey-calcareous mixture with a good presence of skeleton

GRAPE HARVEST: Last week of August

WINE MAKING: Obtained from softly pressed whole grapes, using only the first fraction of first pressing must (60%) which is fermented at low temperature

SECOND FERMENTATION AND REFINING: Fermented in autoclave and refined in bottle for 4-6 months

TASTING NOTES: Richly fruity light pink colour, blackberries, morello cherries and cherries, hints of fresh fruit and fine floral hints of roses. An explosion of ripe fruit supported by a surprisingly acidic and delicately tannic vein, endless length and cleanliness in the mouth at the end.

PAIRINGS: Wine suitable for enhancing the freshness of slightly structured first courses based on fish or shellfish, seafood appetizers, cooked and raw.

SERVING TEMPERATURE: 6 ° C (44F)



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



PALLET (EPAL 120X80)
85 BOXES / 510 BOTTLES



PALLET (USA 120x100)
105 BOXES / 630 BOTTLES



EAN
8054529660247