



Le Collezioni

Sangiovese Puglia

Indicazione Geografica Tipica



Geographic Area

Apulia Region.

Soil

Limestone and clay soil.

Grape Variety

Sangiovese.

Winemaking

Traditional red vinification, with maceration on the skins at controlled temperature. Soft pressing of the berries, to avoid the discharge of bitter tannins and promote that of the anthocyanins, thereby providing deeper colour. Once alcoholic fermentation is over, the wine spontaneously carries out malolactic fermentation for 20-25 days. The wine is then assembled and aged for 6 months before bottling.

Style

The wine colour is very deep and the aromas on the nose are of rich, ripe fruit. This red wine is characterized by soft tannins and notes of red fruits and blackberries on the palate; it is velvety and long on the finish.

Food Pairings

Excellent with typical Mediterranean specialities such as rich pasta dishes, grilled swordfish and grilled red meat. To be served at 16 °C.

Size 0,75 l.

Alcohol 12 % vol.