



BAROCCO REALE

Denomination: BAROCCO REALE BARRICATO

Wine Classification: PRIMITIVO IGP SALENTO ROSSO

Production Area: Leverano(Lecce)

Grape Varieties: 100% Primitivo

Alcohol content: 14,50%

Soil: of alluvial origin, deep, of medium texture with areas tending to calcareous

Yield: 70 tons of grapes

Training system: "sapling" and spurred cordon

Vineyard density: 5000-6000 plants for hectare

Vinification: After a careful selection of the best bunches, they are destemmed. The must ferments in steel tanks for 10-12 days at a controlled temperature of 24-26°C. At the end of fermentation, the wine remains in oak barrels French for at least 12 months.

Ageing: 4 and more years depending on the harvest.

Tasting notes

Color: dark purple red

Bouquet: intense with hints of ripe red fruits

Taste: warm, robust and slightly soft

Serving temperature: 16-18°C

Pairing: roast red meats, bushmeat and aged cheeses



VECCHIA TORRE