



FIORE D'AUTUNNO

Denomination: FIORE D'AUTUNNO

Wine Classification: IGP SALENTO ROSSO NOVELLO
(red vin nouveau)

Production Area: Leverano (Lecce)

Grape Varieties: 100% Malvasia Nera

Alcohol content: 13% vol.

Soil: sand, silt and clay

Yield: 8 tons of grapes for hectare

Training method: "sapling" and spurred cordon

Vineyard density: 4500-5000 plants for hectare

Vinification: the most important vinification process for this kind of wine is the Carbonic Maceration, according to whole uncrushed grapes are put into a tank filled with carbon dioxide

Ageing: to drink before spring for enjoying its fruity flavor

Tasting notes

Color: ruby red, with violet highlights

Bouquet: intense with distinctive hints of the carbonic maceration

Taste: generous, harmonious, rounded without the ruggedness of young wines

Serving Temperature: 16-18°C

Pairing: autumn dishes such as mushrooms, chestnuts and lamb



VECCHIA TORRE