



LEVERANO ROSSO

Denomination: LEVERANO

Wine Classification: DOP LEVERANO ROSSO (red)

Production Area: Leverano (Lecce)

Grape Varieties: Negroamaro 85%, Malvasia Nera 15%

Alcohol content: 13,00% vol.

Soil: alluvial origin soil, mixed (sand, silt and clay), with calcareous zones

Yield: 9 tons of grapes for hectare

Training method: "sapling" and spurred cordon

Density: 4500-5000 plants for ha

Vinification: after the de-stemming process, grapes are left to soak in contact with the skins for 6-7 days at a controlled temperature of 25-26°. After the alcoholic and malolactic fermentations the wine ages in steel tanks until the bottling process.

Ageing: 3 years or more depending on the harvest

Tasting notes

Color: ruby red with garnet highlights

Bouquet: vinous, intense, generous and lingering

Taste: warm and velvety with a pleasantly bitter aftertaste

Serving Temperature: 16-18°C

Pairing: first courses with meat sauce, roast meat, bushmeat bird and aged cheese



VECCHIA TORRE