

50° ANNIVERSARIO



Denomination: 50°ANNIVERSARIO

Wine Classification: IGP SALENTO ROSSO (red)

Production Area: Leverano (Lecce)

Grape Varieties: Negroamaro 50%, Syrah 50%

Alcohol content: 13,50% vol.

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

Yield: 8 -9 tons of grapes for hectare

Training system: "sapling" and spurred cordon.

Vineyard density: 4500-5000 plants per ha

Vinification: after a deep selection of the grapes, they are passed through a de-stemmer (no crushing).

The must is left to soak in contact with the skins for 8-10 days at a controlled temperature of 24-26°.

Alcoholic fermentation and malolactic fermentation occur in steel vats, before the ageing in barriques for 12 months

Ageing: 3 years or more depending on the grape harvest; it's a red wine with ageing potential

Tasting notes

Color: intense ruby red

Bouquet: full-bodied and persistent, with hints of cherries and vanilla

Taste: full, round with soft and balanced tannins

Serving temperature: 16-18 C°

Pairing: grilled red meat, bushmeat and aged cheese



VECCHIA TORRE