



# A PASSO LENTO

**Denomination:** A PASSO LENTO

**Wine Classification:** IGP SALENTO ROSSO

**Production Area:** Leverano (Le)

**Grape Varieties:** 70% Negroamaro – 30% Syrah

**Alcohol content:** 14%

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

**Yield:** 80 tons of grapes

**Training method:** "sapling" and spurred cordon

Vineyard density: 5000-6000 plants for hectare

**Vinification:** The Syrah and Negroamaro grapes are harvested after a drying period on the plant, of at least two weeks (late harvest), which determines a concentration of sugar content and a greater aromatic complexity. After a careful selection of the grapes, they are destemmed; the must ferments in steel tanks for 10-12 days at a controlled temperature of 23-24 ° C. The alcoholic and malolactic fermentation takes place in steel, the aging in oak barrels French for at least 6-8 months.

**Ageing:** 4 and more years depending on the harvest

*Tasting notes*

**Color:** intense purple red

**Bouquet:** intense with hints of ripe fruit and carob tree

**Taste:** soft and harmonious with sweet tannins

**Serving Temperature:** 16-18°C

**Pairing:** roast red meats, bushmeat and aged cheeses



VECCHIA TORRE