



# ARNEIDE

**Denomination:** ARNEIDE

**Classification:** IGP SALENTO ROSSO (red)

**Production Area:** Leverano (Lecce)

**Grape Varieties:** Negroamaro 70%, Primitivo 30%

**Alcohol content:** 14% vol.

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

**Yield:** 6 tons of grapes for hectare

**Training method:** "sapling"

**Vineyard density:** 4500-5000 plants for hectare

**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 in steel vats for 10-12 days at a controlled temperature of 24-26°. After the fermentation process the wine ages 16-18 months in French barriques and at least 3 months in bottles.

**Ageing:** 4 years or more depending on the harvest; it's a red wine with high ageing potential

*Tasting notes*

**Color:** intense ruby red

**Bouquet:** full-bodied and persistent, with hints of ripe red berry fruits

**Taste:** soft, with velvety tannins, juicy and balanced

**Serving Temperature:** 16-18°C

**Pairing:** grilled red meat, bushmeat and aged cheese



VECCHIA TORRE