



# 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