

# GARDNER



**Denomination:** GARDNER

**Wine Classification:** IGP SALENTO ROSSO (sweet red wine)

**Production Area:** Leverano (Lecce)

**Grape Varieties:** Malvasia Nera 100%

**Alcohol content:** 13,50% vol.

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

**Yield:** 7 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 for 4-5 days at a controlled temperature of 22-24°.

The alcoholic fermentation is stopped at the best moment, in order to maintain the residual sugar.

## *Tasting notes*

**Color:** ruby red with orangey highlight

**Bouquet:** delicate, fruity with hints of prunes

**Taste:** pleasantly sweet, soft and full-bodied

**Serving Temperature:** 13-14°C

**Pairing:** it's a dessert wine, very good with dry confectionery



VECCHIA TORRE