



# LEVERANO RISERVA

**Denomination:** LEVERANO RISERVA

**Wine Classification:** DOP LEVERANO ROSSO RISERVA (red)

**Production Area:** Leverano (Lecce)

**Grape Varieties:** Negroamaro 80%, Malvasia 20%

**Alcohol content:** 14,00% vol.

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

**Yield:** 7 tons of grapes for hectare

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

**Vineyard Density:** 5000-6000 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 6-7 days at a controlled temperature of 24-26°.

After the alcoholic and malolactic fermentations the wine ages 10-12 months in oak barrels and 3 months in the bottle

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

## *Tasting Notes*

**Color:** bright ruby red

**Bouquet:** vibrant with hints of nicely ripe red berry fruit

**Taste:** warm and balanced with velvety tannins and very lingering

**Serving Temperature:** 18-20°C

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



VECCHIA TORRE