



MALVASIA NERA

Denomination: MALVASIA NERA

Wine Classification: IGP SALENTO ROSSO (red)

Production Area: Leverano (Lecce)

Grape Varieties: Malvasia Nera di Lecce 100%

Alcohol content: 14,00% vol.

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

Yield: 8-9 tons of grapes for hectare

Training method: "sapling" and spurred cordon

Vineyard density: 4500plants for hectare

Ageing: 1 or 2 years, depending on the harvest

Vinification: after grape de-stemming, the must and the skins undergo a maceration for about 6-7 days at a temperature of 24-26 C°. The malolactic fermentation is followed by ageing in barriques for about 4 months.

Tasting notes

Color: ruby red with soft hint of violet

Bouquet: fine, slightly fruity with a wide range of aromas, such as red prune

Taste: nicely sweet, nuanced and persistent with perfume of licorice

Serving temperature: 16-18 C°

Pairing: grilled red meat and gentle aged cheese



VECCHIA TORRE