

D.O.: Puglia



### VARIETIES

60% Syrah, 40% dried Malvasia Nera di Lecce.

### TYPE OF SOIL

Deep, dry clayey soil with limestone tuff. Average yield is 70 80 quintals per hectare for the Malvasia Nera di Lecce, 100 quintals per hectare for the Syrah.

### WINEMAKING METHOD

After crushing, the grapes are fermented separately at controlled temperatures in stainless steel inoxidable.

### SENSORY PROFILE

Concentrated red colour with purplish hues. Fruity aromas with hints of cherries, raspberries and elderflowers. Striking fruity flavour, with lightly mineral notes.

### FOOD PAIRING

Perfect with aubergine parmigiana. Highly recommended with vegetable pasta dishes, meatballs in sauce, mature cheeses, roasted red meats.

