

ALEATICO NATURAL SWEET

FROM OVERRIPE GRAPES

ALEATICO IGT PUGLIA BIO



VARIETY: 100% Aleatico

AREA: Vineyard Marchesana, Gioia del Colle

TYPE OF SOIL: red ferrous soil, with underlying limestone layer

GROWING METHOD: spur pruned cordon

PLANTS PER HECTARE: 4300

PRODUCTION PER HECTARE: 30 HL

GRAPE GATHERING: manual harvest in boxes during the fourth week of September

MACERATION: 2 weeks

FERMENTATION: 2 weeks in stainless steel tanks at 25°C

AGING: 1 year in stainless steel tanks and 1 year in the bottle

ALCOHOL CONTENT: 15% vol.

RESIDUAL SUGAR: 80/100 GR/LT

TASTING NOTES

SIGHT: Ruby red colour with beautiful intensity

NOSE: Graceful scents of cherry, thyme and musk

PALATE: Alluring taste, smooth, balanced and fresh. Rich and persistent conclusion