



VIGNETI DEL SALENTO Zolla Salice Salentino DOP

SALENTO: LIGHT AND STONE. "Light" and "stone" the origin of everything in Salento. With its purely Mediterranean character the "light" penetrates in the secret recesses of the earth, warms the brick-red soil, extract the scents from the sea, purple and focuses the bunches.

The "stone", tough and indestructible, but also tender and pliable, emerges from underground in search of breath; draws the limit of the districts in the dry stone walls, and on the flat covered with old trees, interwoven secretly among the trulli.

In this atmosphere of charm, old vine saplings await silent, motionless in the same place for almost a century. Survive with difficulty to the passage of time, drawing heat from the "light" and refreshment of the "stone." And we still wonders what strange principle of nature, or by what miracle, despite the fatigue and the hardships, these old plants still able to give us the most precious fruits.



ORIGIN	Salento, Puglia
GRAPES	80% Negroamaro 20% Malvasia Nera
ALCOHOL CONTENT	13%
VINIFICATION	De-stemming and crushing of the grapes, maceration at controlled temperature for 8-10 days with regular pumping overs.
MATURATION	Racking off and malolactic fermentation in stainless steel tanks. Refining in used American and French oak barriques for 8-10 months.
COLOUR	Very dense ruby red colour.
FRAGRANCE	Intense aroma, fruity with hints of cherries, prune and pomegranate, spicy & herbal.
TASTE	Full-bodied wine, warm, tasty with pleasant fresh aftertaste.
SERVE WITH	Ideal when served with salami, rich first courses, red meats and cheeses.
SERVING TEMP	16 - 18°C
ORDER CODE 750ml	LQFAR31 / 6 per carton
BARCODE	8019873724441



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