



TANIO

SALENTO I.G.P. ROSSO

Varietà di uve: *Negroamaro, Malvasia nera di Lecce.*

Affinamento: *Affinato in serbatoi d'acciaio*

Caratteristiche organolettiche: *Colore rosso rubino tendente al violaceo.*

Bouquet: Ampio con sentori di amarena e frutti di bosco

Sapore: Ingresso morbido con sapore pieno ed armonioso e una acidità piacevolmente contenuta.

Temperatura di servizio ideale: 8 - 10 °C.

Abbinamenti gastronomici: Arrosti di carne, formaggi, primi piatti e bolliti.

Alc. 13% Vol.

Grape Variety: *Negroamaro, black Malvasia from Lecce.*

Vineyards: *Apulian sapling.*

Grape picking time: *End September.*

Method of picking: *Hand picking, with a careful selection of the grapes and immediate transport to the winery.*

Vinification technology: *Vinification in red. After the treading of the grapes, the grape juice starts the maceration with the peels for 6 - 8 days at a temperature always under control, between 26 and 28 °C.*

Refinement: *Aged in the steel tanks.*

Organoleptic characteristics: *Ruby red colour, the bouquet is very robust with the scent of red berry, complex and finesse wine. At the taste it is soft and dry.*

Gastronomic accompaniment: *This is a wine that goes with typical dishes of the mediterranean diet.*

Serving temperature: *Serve at room temperature, the bottle needs to be opened 15 mins before serving, or it can be served cold at 8 - 10 °C.*

Alc. 13% by Vol.