

S E B A
FREY



PRIMITIVO MERLOT SALENTO I.G.P.

Varietà di uve: Vino ottenuto da Vitigni di Primitivo e Merlot
Affinamento: Affinato in Barrique per circa 24 mesi.
Allevamento: Alberello tipico pugliese.
Colore: Rosso intenso, con riflessi violacei
Profumo: Bacca Rossa con sentori di vaniglia e leggero cacao, ottenuti dall'affinamento in barrique.
Temperatura di servizio ideale: Va servito a 17°-18° avendo cura di stapparlo 20 minuti prima.
Abbinamenti gastronomici: Si abbina a primi piatti importanti, carni arrosto, formaggi stagionati.
Alc. 14% Vol.

Grape Variety: Primitivo and Merlot
Vineyards: Apulian saplin.
Grape picking time: End of September, beginning of October.
Method of picking: Hand picking, with a careful selection of the grapes and immediate transport to the winery.
Vinification technology: Classic verification in red. The must stay in maceration with the grape skins for 6 to 8 days, in order to obtain a full bodied and fragrant wine.
The fermentation temperature is keep between 26-28 °C.
Refinement: In barrique wine casks for about 6 months.
Organoleptic characteristics: Of an intense ruby red colour the smell presents a persistent wine like bouquet, with an aroma of ripe fruits of the forest and spices. The flavour is dry with a slightly velvety bitter sharp and generous aftertaste.
Gastronomic accompaniment: It's a wine that goes with main courses, roast, mixer grills, meats in sauce and seasoned cheeses.
Serving temperature: Serve at room temperature, uncorking the bottle at least 15 mins before serving it.
Alc. 14% by Vol.



MALVASIA ROSÈ I.G.P.

Varietà di uve: Negroamaro 100%.
Affinamento: Circa 6 mesi in vasche d'acciaio che contribuiscono ad esaltare i profumi e gli aromi.
Caratteristiche organolettiche: Colore: rosato tendente al cerasuolo con riflessi corallo.
Bouquet: Delicato tendente al fruttato. **Sapore:** Secco, armonico, su gradevole fondo amarognolo.
Temperatura di servizio ideale: 12 °C. **Abbinamenti gastronomici:** Primi piatti in genere, piatti di pesce, pesce al forno e carni bianche. 12,5% Vol.

Grape Variety: Negroamaro 100%. **Vineyards:** Apulian sapling
Grape picking time: End of September, beginning of October.
Method of picking: Hand picking, with a careful selection of the grapes and immediate transport to the winery.
Vinification technology: The Negroamaro grapes are softly squeezed and left in contact with must for 6/7 hours, enough time to obtain the right shade of pink of the final product. During the fermentation, the temperature is kept around 18/20 degrees Celsius.
Refinement: 6 months in steel tanks, that contributes to the release of the aromas and the perfume of the wine.
Organoleptic characteristics: Deep an brilliant cheery colour, with a rich structures bouquet, fruity and refined. The taste is dry harmonius with a herbal base matched with a pleasurable bitter aftertaste.
Gastronomic accompaniment: Because of its sobriety this wine goes well with many food combinations, especially fish appetizers.
Serving temperature: It is served fresh, at a temperature of 10-12 degrees Celsius.
The bottle needs to be opened on the spot. Alc. 12,5% by Vol.

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