

# WESLEY SNEIJDER



Fabio Cordella®

CANTINE

Viticoltori dal 1911



## SALENTO ROSSO I.G.P.

Varietà di uve: *Negroamaro (80%) Malvasia Nera di Lecce (20%)*

Affinamento: *In serbatoi d'acciaio e barrique.*

Caratteristiche organolettiche: *Colore rosso intenso con riflessi granata.*

Bouquet: *Speziato con sentori di frutti di bosco.*

Sapore: *Buona morbidezza con retrogusto amarognolo, vellutato e sapido.*

Temperatura di servizio ideale: *Servire a temperatura ambiente avendo cura di stapparlo 15 minuti prima di gustarlo.*

Abbinamenti gastronomici: *Perfetto con primi piatti, carni in umido e formaggi. Alc. 13,5% Vol.*

Grape Variety: *Negroamaro, black Malvasia from Lecce. Vineyards: Apulian saplin.*

Grape picking time: *End of 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: *Ages in steel tanks.*

Organoleptic characteristics: *Ruby the 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 wine that goes well with typ 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. 13,5% by Vol.*



## SALENTO I.G.P. CHARDONNAY

Varietà di uve: *Chardonnay 100%*

Affinamento: *In vasche d'acciaio che contribuiscono ad esaltare i profumi e gli aromi.*

Caratteristiche organolettiche: *Colore giallo paglierino con riflessi verdognoli.*

Bouquet: *Delicato, gradevolmente fruttato. Sapore: Fresco, armonico e sapido.*

Temperatura di servizio ideale: *Servire freddo.*

Abbinamenti gastronomici: *Ottimo come aperitivo, sugli antipasti e primi piatti a base di pesce. Su pesce in genere e sui crostacei. Alc. 12% Vol.*

Grape Variety: *Chardonnay 100% Vineyards: Guyot.*

Grape picking time: *Last decade of August. Method of picking: Hand picking, with a careful selection of the grapes and immediate transport to the winery.*

Vinification technology: *The grapes are trodeen and pressed with the sudden separation of the peels. the greape juice goes to the fermentation in steel wine tanks and the temperature is constantly at 15 °C.*

Refinement: *In steel tanks thermo*

Organoleptic characteristics: *Ruby the colour with gamet coloured highlights, the bouquet is rich of little mature fruits. the taste is persistent, balanced and velvety.*

Gastronomic accompaniment: *It's a perfect wine for the main course with delicate dressings, fish, white meats and fresh cheeses.*

Serving temperature: *Serve cold at 8-10 °C. Alc. 12% by Vol.*



## NEGROAMARO 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 mounths in teel tanks, that contributes to the realese of the aromas and the perfume of the wine.*

Organoleptic characteristics: *Deep an brillant 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 is sobriety this wine goes well with many food combina-tions, 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.*