

Fabio Cordella[®]
CANTINE
Viticoltori dal 1911



DonFABIO

SALENTO I.G.P. NEGROAMARO

Varietà di uve: Negroamaro 100%, età delle vigne almeno 60 anni.

Affinamento: 36 mesi in vasche interrate e 6 mesi in bottiglia.

Caratteristiche organolettiche: Colore rosso rubino luminoso, bouquet molto intenso con profumi puliti, armoniosamente perfetto al palato, risulta caldo e austero.

Vino non filtrato a decantazione naturale, si consiglia decantazione. Alc. 14,5% Vol.

Grape Variety: Negroamaro 100% age of vines at least 60 years.

Vineyards: Apulian sapling.

Grape picking time: Early october.

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

Vinification technology: Classic red vinification, the must stay in maceration with the grape skins for 15 days, in order to obtain a full bodied and fragrant wine. The temperature for the fermentation is kept between 24 to 26 degrees Celsius.

Refinement: 36 months in underground tanks and 12 months in bottle.

Organoleptic characteristics: Ruby red bright, very intense bouquet with clean scents, perfect harmony on the palate, it is warm and austere.

Gastronomic accompaniment: Excellent with roast, combined with mature cheeses and dishes of Italian cuisine.

Serving temperature: Oxygenate properly for at least 30 minutes and serve at 18 °C. Alc. 14,5% by Vol.

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PRIMITIVO DI MANDURIA D.O.P.

Varietà di uve: Vitigni di oltre 60 di Primitivo di Manduria

Affinamento: Affinato in Barrique per circa 24 mesi.

Colore: Rosso intenso, con riflessi violacei

Caratteristiche organolettiche: Bacca Rossa con sentori di vaniglia e leggero cacao, ottenuti dall'affinamento in barrique.

Abbinamenti gastronomici: Si abbina a primi piatti importanti, carni arrosto, formaggi stagionati.

Va servito a 17°-18° avendo cura di stapparlo 30 minuti prima.

14° % Vol

Grape Variety: Wine obtained from vines of more than 60 from Primitivo di Manduria

Vineyards: Apulian sapling.

Grape picking time: Early october.

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

Colour: Intense red with violet reflections

Refinement: Aged in Barrique for about 24 months.

Organoleptic characteristics: Red Berry with hints of vanilla and light cocoa, obtained from aging in barrique

Gastronomic accompaniment: It goes well with important first courses, roast meats, aged cheeses.

Serving temperature: Serve at 17°-18° taking care to uncork it 30 minutes before

Alc. 14,5% by Vol.