








Sambucese

The Heart of a Native Sicilian

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CASELLETTI

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|---|--|---|---|---|--|
|  | PRODUCTION AREA Apulia, 250/300 m above the sea level |  | LAND Calcareous, clay and sandy |  | GRAPE VARIETY 40% Nero di Troia 30% Primitivo 30% Merlot |
|  | AGE OF VINEYARDS 40-70 Years |  | CULTIVATION SYSTEM: Nero di Troia: espalier with guyot pruning Primitivo and Merlot: espalier with spurred cordon pruning |  | PER HECTARE PLANTS 5500 |
|  | APPASSIMENTO Grapes are picked by hand and put in single layers into perforated boxes with a maximum weight of 5 kg. Boxes are put into the "fruttaia" at a controlled temperature and humidity for 5 weeks; in this place some enzymes already present on the grapes allow the development of particular aromatic compounds and of a mild drying by desiccation. Destemming of grapes, pressing and cooling for 24 hours; then the fermentation develops with selected yeasts. 8/10 days after the end of the alcoholic and malolactic fermentation there are the racking and pressing of marcs. Duration of maceration: 15 days. | | | | AGEING 30 days in inox silo (for racking practices), ageing for 12 months in French barriques of 225l of medium toasting; then, final ageing in bottle for 4 months. |

ORGANOLEPTIC CHARACTERISTICS

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|  | COLOUR Limpid ruby red with violet reflections |
|  | FRAGRANCE Intense with scents of ripe plum, cherry and black currant, with a delicate spiced note and scents of cocoa and vanilla |
|  | TASTE Full, soft and harmonic, sweet and fruity in a soft and persistent structure |
|  | WINE PAIRING Roasted red meats, main dishes with ragout and seasoned cheeses |
|  | SERVING Serve at 18/20°C Decant before serving |

Appassimento Edizione

