

BRUMALE



Vino d'Italia Rosso

DENOMINATION	Vino d'Italia Rosso
VARIETAL	Montepulciano, Negroamaro, Primitivo in different percentages
ALCOHOL LEVEL	12,5% vol.
AREA	Italy
SURFACE	Hills and plains
ALTITUDE	0 - 300 m
SOIL TYPE	Clay
PLANT DENSITY	4.500 plants/ha
VITICULTURAL TECHNIQUE	Single Guyot, Alberello pugliese
HARVEST PERIOD	September - October

VINIFICATION AND FINING

TECHNICAL INFORMATION

The grapes used to make this wine are machine harvested in the southern Italian region of Puglia. Vinification involves destemming and traditional pressing with 8-10 days contact with the skins. Fermentation takes place in 300-800 hl tanks at 25-26°C over 10 days.

The wine undergoes malolactic fermentation using selected bacteria and is bottled after up to 3 months in stainless steel tanks.

TASTING NOTES

Vino D'Italia Rosso is intensely red in colour with a violet hue. It has a delicate and complex nose, with prominent varietal notes of withered roses, plums, ripe blackberries and blackberry jam. Rich on the palate, with jammy black cherries, this wine is extraordinarily round and complete.

FOOD MATCHINGS

Vino D'Italia Rosso is a great match with roasted meat, stews, mature cheese and pasta dishes.