

BRUMALE



Italian Red Wine Semi-Dry

DENOMINATION	ITALIAN RED WINE SEMI-DRY
VARIETAL	Montepulciano, Negroamaro, Primitivo in different percentages
ALCOHOL LEVEL	12.5%
AREA	Puglia, Abruzzo
SURFACE	Hills
ALTITUDE	100-350m
SOIL TYPE	Clay and Calcareous
PLANT DENSITY	3,500-4,000 vines/ha
VITICULTURAL TECHNIQUE	Single or double Guyot
HARVEST PERIOD	End of September to Mid-October

VINIFICATION AND FINING

TECHNICAL INFORMATION

The grapes used to make this wine are harvested both by hand and by machine at a yield of 8,000-9,000kg/ha. Grapes are initially destemmed and crushed before undergoing an 8-10 day cold soak. Fermentation takes place in 100-300 hl tanks at a temperature of 25°C-26°C for 10 days. After first racking, the wine undergoes a portion of malolactic fermentation, then rests in tank.

TASTING NOTES

With an intense purple colour with a violet hue, the Italian Red Wine Semi-Dry opens with bright red fruit aromas on the nose expressive of cherries and currants. The fruit follows onto the palate supported by a rich, sweet undercurrent perfectly balanced by a racy acidity. Concentrated and enveloping the structure is excellent and leads to a lengthy and elegant finish.

FOOD MATCHINGS

Italian Red Wine Semi-Dry pairs beautifully with hard Italian cheeses, pasta dishes and meat dishes particularly grilled pork belly.