

L'ASTORE 2012

Classification: Salento Igp Red

Varieties: Aglianico named Ellenico

Production Area: Cutrofiano (Grecìa Salentina)

Soil: Calcareous, Limestone, Clay, Terrarossa

Training system: Spur Pruned Cordon

Yield per hectare: 55 q

Wine yield: 35 hl

Vinification: Maceration on the skins for 25 days

Fermentation: In steel tanks for approximately 20 days

Aging: In small, mildly toasted french barriques for 14 months

Alcohol: 14%

Total acidity: 5,10 gr/lt Dry extract: 38,5 g/lt

FOOD PAIRING: Stuffed guinea hen, Pot roast, Pecorino Cheese (sheep's milk cheese)

SERVE AT: 18° C.



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ROSSO SALENTO
INDICAZIONE GEOGRAFICA PROTETTA



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