

AIOSA

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PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA



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GRAPES

70% Primitivo, 30% Negroamaro

VINEYARD AREA

Vineyards in the communes of Maruggio and Manduria, not far from the Ionian coast.

TRAINING METHOD

Alberello for the Primitivo with 40-year-old plants, spurred cordon for the Negroamaro with 35-year-old plants

HARVEST

Manual harvest that occurs separately: Primitivo grapes in late August-early September, Negroamaro in mid-late September. The grapes are harvested when they reach a slightly overripe maturation state. The grapes will make a natural appassimento on the plant.

VINIFICATION

Both grapes are gently de-stemmed. Fermentation takes place adding selected yeasted and lasts 10-12 days at a controlled temperature of 25°C. Remontage and delestage is carried out in order to optimize the extraction of soft tannins and aromas. Subsequently the wine is then separated from the skins. The two varieties are blended then together and malolactic fermentation is induced.

AGING

50% of the blend ages in American oak of second and third passage for 10 months.

ALCOHOL

16,5 %

WEINMAKER'S NOTES

Deep red in colour. It displays aromas of dried fruit, exotic spices, white pepper and dark chocolate, sandalwood and figs. On the palate the wine is full bodied and intense, yet round, rich, warm and extremely well-balanced. It displays complex and mouth-filling layers of soft, elegant tannins, with hints of vanilla, prunes, raisins, coffee and honey. The finish is very long, persistent and full, with a hint of sweetness from the oak aging.