

TERRE di Faiano

Rosso
INDICAZIONE GEOGRAFICA PROTETTA
PUGLIA
ORGANIC



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GRAPES

65% Negroamaro, 25% Primitivo, 10% Cabernet Sauvignon

VINEYARD AREA

All three grape varieties are selected from some of the best vineyards in the region of Puglia, Southern Italy. From vineyards that lie in the provinces of Taranto and Brindisi and are trained using the "Spalliera" method.

HARVEST

The Primitivo grapes are the first to ripen and are harvested in late August. Negroamaro is harvested towards the middle of September. Cabernet Sauvignon is the last to ripen and is harvested in late September. All harvest is manual.

VINIFICATION

The three grape varieties are vinified separately using the same technique.

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 25°C for 8-10 days.

Both remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce malolactic second fermentation.

AGING

30% of the wine for 12 months in second passage American and French oak barriques.

ALCOHOL

13,5 %

WEINMAKER'S NOTES

Intense ruby-red color, with a complex bouquet, reminiscent of blueberries, redcurrants and cinnamon.

The oak aging adds a pleasant spiciness. On the palate, it is full-bodied, lush yet supple, well-balanced and with a long and lingering finish. Perfect with roast red meats and mature cheeses.