



## **MALVASIA NERA LA TORRE DEGLI UCCELLI**

**APPELLATION: IGP, SALENTO**

**GRAPES**

Malvasia Nera

**TRAINING SYSTEM**

Trellises plants among the provinces of Brindisi, Lecce and Taranto

**TERROIR:** Clayey, deep

**HARVEST:** Mid september

**PRODUCTIVE PROCESS**

Fermentation takes place in horizontal rotary fermenters at a controlled temperature between 23-25° C for about 10 days. The final racking takes place using soft presses

**AGING PROCESS**

Aging in steel tanks and in bottles, to enhance the varietal character of the wine

**ORGANOLEPTIC CHARACTERISTICS**

A wine that enhances the potentiality of one of the most ancient and representative grape variety of Salento area: Malvasia Nera. Ruby color, not but also bright. On the nose you can smell cherry notes, raspberry, flower hints, making it elegant. On a second step, you can smell balsamic notes of bush and a background of spicy hints. The sip is soft and enveloping. Elegant and smooth tannin. Long aromatic persistence

**FOOD PAIRING**

Baked veal with aromatic herbs; cured meat; medium-aged cheeses; pork loin with juniper