WHY NOT
? 15.0

Malvasia Nera IGT Puglia



TYPE OF WINE

Still red wine

MAIN GRAPES

Malvasia Nera

PRODUCTION AREA

Grapes coming from the vocated IGT area located in the territory of Apulia Region (South-Italy)

SOILS

Good exposure and ventilation typical of a peninsula surrounded by sea. Soils are mainly clayey, but you can also find fine and calcareous and soils with limited thickness and excellent drainage or red soils, stony, and rich in minerals.

HARVEST

A semi-late variety, harvested in the first-second decade of October.

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks and pumping over. Wine rests and refines for a certain period of time before bottling to make the tannins softer and sweeter.

COLOUR

Intense ruby red with purple hints

BOUQUET

The fragrance is very intense and reminiscent of red fruits jam, blackcurrant and cherry marmalade. Ethereal spicy notes of pepper and liquorice.

TASTE

In the mouth warm, round and smooth, with fruity notes, soft tannins and an ethereal long lasting after taste.

FOOD PAIRING

Perfect with red meats dishes, wild game, seasoned cheeses. For its characteristics, it can nevertheless, be appreciated also without particular foods, simply as a meditation wine..

SERVING SUGGESTION

Serving at room temperature, about 18-20°C. We suggest to uncork the bottle at least a couple of hours before enjoying it.

ALCOHOL CONTENT

15,0%

[Baros (75 cl)], [15% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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