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BIOCANTINA
GIANNATTASIO





PIEDIROSSO IGP PUGLIA

THE WINE

Type of wine: Organic Dry Red Wine
Alcohol degree: 13 degrees
Grape variety: Piedirosso & Nero di Troia
Nement: Steel & Bottle

VINIFICATION & REFINEMENT

Cultivation of grapes in organic farming. Selection of the best grapes by hand in the vineyard and harvested in small crates, crushing-stemming and fermentation in stainless steel, at controlled temperature, with the only fermentation of indigenous yeasts. Maceration on the skins for 7 days at the end of the alcoholic fermentation. The mass carries out the malolactic fermentation in tonneaux of 7 hl, the wine then remains 12 months in operation, always in 7 hl tonneaux. Final maturation two months in bottle.

THE VINEYARD

Spurred IGP Puglia cordon
Average age of the vineyard: 10 years
Terroir: clayey, sandy, calcareous
Average yield: 40hl / ha
HARVEST: Manual

DESCRIPTION

Biocantina Giannattasio is one of the most innovative reality of Puglia despite maintaining a rigid and constant tradition of production. Since 2012, with the aim of enhancing the native vines of Puglia with a marked sensitivity towards the organic farming regime, it has chosen the best production site where to produce a red wine from Piedirosso grapes, through innovative winemaking procedures aimed at enhancing this vine and its strong territorial identity.

TASTING NOTES

Purple red, with purple tones. Elegant the olfactory bouquet, well ripe plum that leaves space to notes of tobacco, licorice and cloves. Fragrant, delicate and with a sapid body. Good body, vibrant with nal sapid, mineral.

POTENTIAL PRESERVATION IN THE CELLAR: 4/6 years

FOOD COMBINATION: First courses of meat, meat with structured and complex cooking, cheeses, vegetables.

SERVICE TEMPERATURE 16° - 18°

PRESS REVIEW

Radici del Sudi 2° Vino Premiato . Bibenda - Vini Buoni D'Italia - Decanter Awards - Challenge Millesime Bio

