

Tinto

Tinto is our 100% Malbec. It has a pure velvety texture and violet hues. Silky tannins help give it a dark, deep red colour and evokes hints of blueberry, blackberry and cherry. The fertile land of Terre Di San Vito is one of the only places in Puglia (IGT) this grape variety flourishes, making it a unique and exciting wine.

WINE	Tinto
GRAPE VARIETY	Malbec 100%
DENOMINATION	PGI (Protected Geographical Indication IGT (Indicazione Geografica Tipica, Italian)
PRODUCING AREA	Polignano a Mare
DISTRICT	Puglia, Italy IGT
TYPE	Dry 36gr/lt
ALCOHOL	13. %
ACIDITY	5.80 gr/lt
RESIDUAL SUGAR	2.50 gr/lt
BOTTLE	75cl

WINE MAKING The black-skinned grape is sensitive to its growing environment but does extremely well here in Polignano. We are the only vineyard to cultivate this unique grape in Puglia (IGT). The level of ripeness of the grape variety has a considerable effect on the structure of the eventual wine. After hand-picking the grapes, they are macerated at a temperature not exceeding 26°C. Regular fermentation at 22°C takes place in steel barrels. We age this fruity wine in steel barrels for 12 months so it can develop its deep red tones and then for a further 6 months in the bottle.

ORGANOLEPTIC DESCRIPTION A silky, Malbec where the tannins from the grape skins expands the colour and flavour to give a long finish. This wine is adorned with heady violet hues that tantalise the nose and on the palate, hints of blueberry, blackberry and cherry which is soft, enveloping and lasting.

SERVING TEMPERATURE 18°

