

Antico Fuoco Rosso IGT 2014

Grapes: 60% Negroamaro, 25% Merlot 15% Primitivo

Appellation: Salento IGT

Area of Production: Salento area

Vinification: The grapes come from selected vineyards in the Salento region, harvested at the beginning of October, to get a level of maturation such to have a high sugar level and good alcohol content. After the accurate hand harvest, grapes are pressed and the fermentation starts; the skins are left in the must for a long period to extract flavours and the characteristic thick deep red color. Traditional red wine vinification at a controlled temperature between 25 and 27°C.

Harvest Date: End of September, beginning of October

Cellaring: 4 years

Alcohol Content: 14.5% vol.

Tasting Notes:

The good late maturation gives the characteristic notes of ripe and dried fruits, such as plums and raisins. The subsequent slight oak aging gives the pleasant notes of chocolate and spices that make this wine harmonic and balanced, pleasant and mature.

Pairings:

Great wine for roasted meats and with game dishes such as wild boar and deer. Excellent with mature and savory hard cheeses, it is also a good meditation wine.

Serving Temperature: 18-20 °C.

