

VILLA SCHINOSA

LAGHIGLIONE PUGLIA ROSSO IGT

The beautiful coastal town of Trani offers much for the eye: The fortress of Frederic the Second, a beautiful cathedral, a picturesque fisherman's harbor, but agriculture has almost disappeared from this part of Italy. That producers like Villa Schinosa are investing in the development of agriculture again is a blessing! The aristocratic Capece Minutulo family of Naples for sure did not come to this part of the world in order to live the hype and fashion of wine, rather a true love for agriculture motivated them to finally leave things behind in Naples. Here at Villa Schinosa they have established a small winery reviving the traditions of the past in a very unlikely area. Though history wants that with the help of Federico II, a sweet wine was famed from this land called Moscato di Trani - and enologist Cristoforo Pastore had a vague memory of how delicious this wine could be, and his dreams were realized here at Villa Schinosa.

Varietal composition:	60 % Primitivo, 40 % Syrah
Appellation:	Puglia Rosso IGT
Production Area:	Agro di Trani (Nord-Bari)
Vineyard:	2 Ha for Syrah and 3 Ha for Primitivo
Clones:	Manduria Primitivo
Vineyard practices:	Guyot for Primitivo, spur pruned cordon for Syrah
Plot characteristics:	Medium mixture clay and calcareous
Yield:	Max 70%
Planting Density:	4.500 plants / Ha
Clusters per Vine:	12-15
Fermenters:	Stainless steel controlled temperature below 28 ° C
Fermentation:	Selected yeast
Maceration:	Skin contact for 8 days, several punching down
Malolactic Fermentation:	Totally carried out
Aging:	1 year used barrels, 6 months steel 3 months bottle
Bottling:	Two years post harvest
Total Production:	25,000 bottles

DESCRIPTION: A wine with typical South Italy characteristics; warm, soft and easy to drink.

TASTING NOTES: Intense ruby with light purple reflections, and intense and persistent bouquet of ripe fruit and spicy notes. Soft and elegant with a rich and well-structured body, with hints of chocolate and cherry.

