

Mjère® Salento Rosso IGP

This extraordinary red wine is aged in small valuable oak barrels for about 12 months. Then the wine blending occurs and after a period of rest, the product is bottled and put on the market after an ageing in bottle of about 6 months.

- GRAPES: 100% Negroamaro grape. These grapes are grown with the traditional planting technique of Apulian "Alberello" (bush) or "Alberello Pugliese" in the most typical Salentine area and precisely in the municipalities of Tuglie, Sannicola, Alezio (LE).
- TYPE OF TERRAIN: Red soil mixed with sand and of medium blending.
- PERIOD OF GRAPE HARVEST: Last weeks of september
- TYPE OF HARVEST: Picking by hand
- MEDIUM PRODUCTION PER HECTARE: 70 quintals of grape
- VINIFICATION: Traditional vinification with a continuing maceration, lasting 7, 8 days according to the vintage and racking-off with an evident intensity of colors and scents. The ageing of wine occurs partly (70%) in steel containers and the remaining part (30%) in valuable oak barrels for about 12 months.

Then the complete wine blending occurs and after a period of rest, the product is bottled and is put on the market after an ageing in bottle of about 6 months. Bottles of the preceding vintage are always sold.

ORGANOLEPTIC FEATURES:

Color: Ruby red with garnet reflections.

Scent: Full with odors of berries and plums.

Flavour: Dry with a pleasant and a slightly bitter aftertaste that is smooth at the same time. It has a good and a persistent balance.

Our suggestion: This wine may be served at 16°-18°.

The Medium annual production is of 20/25.000 bottles.

GASTRONOMIC PAIRING:

it combines well with meat and venison course, also with hard and aged cheeses.

It is an excellent combination with typical sapid first courses.

