



## VERSO ROSSO SALENTO

Puglia, Italy



### Method & Production

The grapes come from selected vineyards harvested at the beginning of October, to allow the grapes to have increased maturation. After pressing the wine undergoes a long maceration on the skins to extract as much richness as possible. The wine is matured for 3-4 months in oak before being bottled.

### Tasting Notes

Rich and inviting, lots of ripe and dried fruits, such as plums and raisins. Dark chocolate and black pepper spice. Full bodied, mouth filling and velvety, sweet dark fruit balanced with some bramble characters and welcomed tannins. Very easy drinking.

(Verso Rosso IGT 2015) "Deep garnet. Pleasurable nose intermixing stone fruits, cassis and a vegetal dimension. Fresh, full, easy-drinking palate where fruit and some spice are expressed with conviction. Sensation of softness, hint of firmness on the finish. A joyful wine to keep." **88 points, Gilbert & Gaillard 2016**

### Food Matching

Can most certainly be drunk on its own, but works well with roast meats and winter stews. A wine for mature hard cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
GP0519	Verso Rosso Salento	Negroamaro: 60% Primitivo : 35% Malvasia Nera: 5%	2019	14.0%	Cork	6X0.75lt	No	No	Yes	No