

# TORRÆ D E L S A L E™

SANGIOVESE I.G.T. PUGLIA - BIO



**Grape Varietals:** 100% Sangiovese

**Vineyards:** northern Puglia, organically farmed

**Average age of the vines:** 10 years

**Soil:** clayey and skeletal-rich

**Harvest Period:** middle of September

**Vinification:** traditional red, prolonged maceration at controlled temperatures, frequent pumping over and ageing in stainless steel only

**Alcohol Content:** 13% by vol.

**Residual Sugar:** 3 grams per liter

**Color:** intense, deep ruby red with violet reflections

**Aroma:** notes of fresh undergrowth red berries with spicy and balsamic hints

**Palate:** firm structure but with very rounded and savoury tannins

**Food Suggestions:** fresh also as an aperitif. Baked pasta, red meats, grilled meats and mature cheeses

**Serving Temperature:** 14-16 °C / 57-61 °F