

# Aleatico Passito



## VINEYARDS

**Classification:** Red Sweet Wine -Salento IGT

**Grape variety:** Aleatico

**Alcohol:** 12% Vol.

**Vineyards location:** Cellino San Marco, Brindisi

**Vineyards altitude:** 70 meters a.s.l.

**Soil characteristics:** clay with calcareous rocks in substratum

**Training system:** low espalier

**Vines per hectare:** 4.500

**Year per implant:** 2000

**Yields per hectare:** 5 tons

**Harvest:** first week of September

**Drying Process:** 2 months in refrigerated rooms at 8°C

**Fermentation:** 1 month in French oak vats

**Maceration:** 30 days in stainless steel vats

**Malolatic fermentation:** carried out into French oak barriques

**Barrel ageing:** 5 years in 112 L French oak barriques

**Bottle ageing:** 6 months

## TASTING NOTES

**Bouquet:** aromatic with dried and candied fruits: apricot, dates and figs.

**Taste:** a balsamic note with orange peel, dried fruits and caramel, sweet licorice and sweet spices aftertaste

**Characteristics:** The consistence of the wine is dense and oily

**Food matches:** The perfect pairing is with cheeses or chocolate and orange dessert. We recommend a large bordeaux wine glass.

