

MILLEFIORI

SANGIOVESE

The particularly hot and intense sunlight in Puglia warms the vineyards of this grape variety, allowing it to express very distinctive taste characteristics

GRAPE VARIETY: Sangiovese

APPELLATION: Puglia PGI

PRODUCTION AREA: Province of Brindisi in Southern Puglia

TRAINING SYSTEM: Cordon training, spur-pruned vines

SOIL: Medium texture

PLANT DENSITY AND YIELD: 4500-5000 plants per hectare and 2.5 kg of grapes per plant

HARVEST: The manual harvest is carried out in the early hours of dawn, when the ambient temperature is more moderate, preserving freshness and aroma

VINIFICATION: The grapes are destemmed and fermented at a controlled temperature of 22-24 °C for 8-10 days;

fermentation with selected yeasts and malolactic fermentation

AGEING: Light passage in French and American oak barrels

ALCOHOL: 13,5%

TASTING NOTES: Its colour is intense and its aromas are rich and fruity. Characterized by soft tannins and ripe fruit, this well-structured wine appeals to even the most discerning of palates.

SERVICE: 18 °C

FOOD PAIRING: Excellent with typical Mediterranean specialties such as rich pasta dishes, and grilled red meat.

