







LOCATION

Sava, in the heart of the Salento region. The areahas soil rich in iron oxides, resting on limestone rock which sometimes emerges from the earth. This terrain guarantees freshness, sugar

AGING

In terracotta jugs (capasoni) for 1 year and in french oak barriques (medium toasting) for about 2 years

TASTING NOTES

Ruby red in hue, the aroma reveals hints of overripe red fruits, cherry jam, dried prunes, and dried almond figs. The taste is opulent, full-bodied with velvety tannins. A long finish.

SERVING TEMPERATURE 16-18°. FOOD PARING

Ideal with rich, aromatic, well-structured dishes.



PACKAGE SIZE 171X25LX32H



PALLET (EPAL 120X80) 110 BOX / 660 BOTTLES



PALLET (USA 120x100) 140 BOX/840 BOTTLES



EAN

8052462280898



