



LOCATION

Sava, in the heart of the Salento region. The area has soil rich in iron oxides, resting on limestone rock which sometimes emerges from the earth. This terrain guarantees freshness, sugar concentration in the grape bunches, and strong minerality.

AGING

in French oak barrels (medium toasting) for about 3-4 months.

TASTING NOTES

Ruby red in hue with purple reflections, the aroma offers notes of small berries, cinnamon, licorice, vanilla, and dried figs. Full-bodied and opulent on the palate, enhanced by a velvety tannic texture and bursting sweetness. A long finish with notes of coffee and cacao.

SERVING TEMPERATURE

16 - 18°.

FOOD PAIRING

Ideal with aged cheeses accompanied by honey or jam, meats which are roasted, braised, or stewed, and complex, savory dishes. Also perfect for meditation, or paired with dark chocolate.

