

FANÒI

I.G.T. SALENTO • PRIMITIVO

PRODUCTIONS AREA

Sava (Taranto).

TRAINING

“Pugliese” head-trained.

HARVEST

First week of September.

VINIFICATION

Fermentation at 24° C., 12 days of maceration with daily delestage during the first 4 days. Malolactic fermentation in barriques.

AGING

In new and once-used barriques for 14 months. Aged in bottle for no less than 12 months.

AGING POTENTIAL

The wine is ready to drink but will reach the peak of its evolution in 6-8 years.

COLOR

Intense ruby red with hints of violet.

NOSE

Wild and impetuous with notes of sour cherry, cassis, and mint. Bay, cumin, and sage. A touch of rhubarb and delicate smoky note. Iron, vetiver, and Gargano orange.

PALATE

Seductive, rich, and smooth. Powerful structure with acidity that balances the wine’s elegant tannic character.

PAIRING

Meat sauces and braised meats. Ideal with hard aged cheeses.

SERVING TEMPERATURE

18° C. (64° F.).

