



CRUS LINE

ROSSO DELLE PADULE

A harmonious, **sweet and spicy** wine that tells of stories of reclamation, battles and **treasures hunts**.

DENOMINATION

Puglia Rosso IGP.

AREA OF PRODUCTION

Puglia.

AGE OF VINES

20 - 25 years.

SOIL COMPOSITION

Sandy and calcareous.

AGRICULTURAL METHOD

Counter-espalier with guyot training system.

TYPE OF GRAPE

Blend of autochthon Apulian vines.

NO. OF VINES PER HECTARE

4000.

GRAPE YELD PER HECTARE

75 q.li.

AMOUNT OF WINE PRODUCED FOR 100kg (q.li) OF GRAPES

50 litres.

HARVESTING PERIOD

Last ten days in September.

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WINE-MAKING TECHNIQUE

Straw wine of grapes drying: it is carried out on the plant; fruiting head is cut and sap does not reach the bunch; then, the sun of Southern Italy dries the grapes to the right concentration.

WINE REFINING

After a soft destemming, grape skins and the must are left to macerate for 4 days long (4-5° C). Alcoholic fermentation starts at a controlled temperature (28-30°C) for the first 2 days of fermentation; then the temperature is brought back to 22-24° C until the end of fermentation. This is followed by pressing and malolactic fermentation.

APPEARANCE AND TASTE

Intense red color with hints of violet, the “*appassimento*” (*straw wine of grapes drying*) is a soft and harmonious wine with a sweetly fruity taste with hints of red fruits and toasted spices, well blended in a persistent structure.

WINE - PAIRING

It pairs with roasted red meat, main courses and cheese.

STORAGE TEMPERATURE: 16 - 18 °C

SERVING TEMPERATURE: 18 - 20 °C It must be decanted before being drunk.

ALCOHOL % VOL.: 16,5%

AC. TOTAL (GR/LT): 5,95

AC. VOLATILE (GR/LT): 0,45

SO2 (MG/LT): 120 - 160

pH: 3,68

SUGAR CONTENT (GR/LT): 9

AVAILABLE FORMAT: 0.75 LT.