



## CRUS LINE

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# PUTEUS

A historic wine, the company first great red wine. Puteus, from the Latin well, is a «reserve» of love for art and the art of making wine.

### DENOMINATION

Salice Salentino Riserva D.O.P.  
Denominazione di Origine Protetta.

### AREA OF PRODUCTION

Salice Salentino, Veglie and Guagnano (Le), San Pancrazio, San Donaci (Br) and Cellino San Marco (Br).

### AGE OF VINES

30 years.

### SOIL COMPOSITION

Clayey - Limey.

### AGRICULTURAL METHOD

Alberello Pugliese.

### TYPE OF GRAPE

100% Negroamaro.

### NO. OF VINES PER HECTARE

4500

### GRAPE YELD PER HECTARE

80 q.li.

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

65 litres.

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### HARVESTING PERIOD

Mid-September

### WINE-MAKING TECHNIQUE

Classic red wine process, with prolonged contact time between marc and must to allow more coloured, aromatic and tannic substances to be extracted and to make sure the wine is well structured for ageing.

### WINE REFINING

Once fermentation is complete, the wine is stored in steel tanks for the first year. It is aged first in barriques, then in large barrels and then in the bottles.

### APPEARANCE AND TASTE

Deep red colour with hints of violet, balanced tannin, strong spicy bouquet, with notes of cocoa and coffee, fruity (sour black cherry in alcohol).

### WINE - PAIRING

Roast meat, wild fowl, spicy dishes and cold meats and cold cuts, mature cheese.

**STORAGE TEMPERATURE:** 16 -18 °C

**SERVING TEMPERATURE:** 18 - 20 °C

**ALCOHOL % VOL.:** 13,5%

**AC. TOTAL (GR/LT):** 6,1

**AC. VOLATILE (GR/LT):** 0,32

**SO2 (MG/LT):** 90

**pH:** 3,42

**SUGAR CONTENT (GR/LT):** 2

**AVAILABLE FORMAT:** 0.75 LT, 1.5 LT, 3 LT.