



## CRUS LINE

---

# SANTUFILI

A surprising, sensual wine. Holy son - in Salento dialect -, a good omen.

### DENOMINATION

Salento I.G.P. Indicazione Geografica Protetta.

### AREA OF PRODUCTION

Salento (Lecce, Brindisi and Taranto districts).

### AGE OF VINES

60 - 70 years.

### SOIL COMPOSITION

Clayey - Sandy.

### AGRICULTURAL METHOD

Alberello Pugliese.

### TYPE OF GRAPE

100% Primitivo.

### NO. OF VINES PER HECTARE

4500

### GRAPE YELD PER HECTARE

45 q.li.

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

65 litres.

### HARVESTING PERIOD

End of September.

## CRUS LINE / SANTUFILI

---

### WINE-MAKING TECHNIQUE

At a monitored temperature. Maceration lasts for all the alcoholic fermentation process, then the marc is separated from the must.

### WINE REFINING

After the pressing, the wine is refined in barriques for 6 months long, bâtonnage is carried out periodically; then in big barrels for 12 months. Then the wine is aged in bottles for six months long, at least.

### APPEARANCE AND TASTE

Deep red colour with hints of violet, well balanced tannin and intense bouquet of jam and spices, with notes of toasted hazelnuts.

### WINE - PAIRING

Roast meat, wild fowl, mature cheese, cold cuts and spicy dishes.  
Wine for special occasions, for meditation, with cigar or dark chocolate.

**STORAGE TEMPERATURE:** 16 -18 °C

**SERVING TEMPERATURE:** 18 - 20 °C

**ALCOHOL % VOL.:** 15%

**AC. TOTAL (GR/LT):** 5,7

**AC. VOLATILE (GR/LT):** 0,43

**SO2 (MG/LT):** 80

**pH:** 3,50

**SUGAR CONTENT (GR/LT):** 3,5

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