



CRUS LINE

TELA DI RAGNO

An enigmatic wine, do not take it for granted. The spider's web on the barrels reminds the expectation of aging, the pleasure in it

DENOMINATION

Salento I.G.P. Indicazione Geografica Protetta.

AREA OF PRODUCTION

Salento (Lecce, Brindisi and Taranto districts).

AGE OF VINES

10 - 15 years.

SOIL COMPOSITION

Clayey - Sandy.

AGRICULTURAL METHOD

Alberello Pugliese.

TYPE OF GRAPE

50% Aglianico,
50% Cabernet Sauvignon.

NO. OF VINES PER HECTARE

3.500 for Alberello Pugliese,
5.000 for spalliera.

GRAPE YELD PER HECTARE

80 q.li.

CRUS LINE / TELA DI RAGNO

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

65 litres.

HARVESTING PERIOD

Cabernet grapes: at the end of September; Aglianico grapes: at the beginning of October.

WINE-MAKING TECHNIQUE

Classic red wine making process, a very long time macerating at a monitored temperature.

WINE REFINING

Six months in barriques and 12 months in large oak barrels. The wine is aged in the bottle for at least 6 months.

APPEARANCE AND TASTE

Deep red colour, balanced tannin and intense bouquet lightly spiced warm flavour (cinnamon and almond stand out), pleasantly tannic, harmonious.

WINE - PAIRING

Roast meat, wild fowl, mature cheese 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.: 15,5%

AC. TOTAL (GR/LT): 5,3

AC. VOLATILE (GR/LT): 0,41

SO2 (MG/LT): 78

pH: 3,50

SUGAR CONTENT (GR/LT): 2,5

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