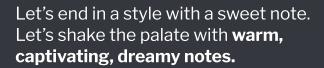
TIKÒ



DENOMINATION

Rosso Puglia I.G.P. Indicazione Geografica Protetta.

AREA OF PRODUCTION

Province of Brindisi.

AGE OF VINES

25 - 30 years.

SOIL COMPOSITION

Stoney, medium consistency.

AGRICULTURAL METHOD

Spurred cordon.

TYPE OF GRAPE

100% Aleatico.

NO. OF VINES PER HECTARE

3800

GRAPE YELD PER HECTARE

40 q.li.

AMOUNT OF WINE PRODUCED FOR

100kg (q.l) OF GRAPES

30 litres.





SWEET LINE/TIKO

HARVESTING PERIOD

Manual, last decade of September.

WINE-MAKING TECHNIQUE

Between 22-24°C in steel tanks. Three days of maceration at a controlled temperature; then malolactic fermentation.

WINE REFINING

6 - 7 months in steel tanks, 6 months in the bottle.

APPEARANCE AND TASTE

Thick and bright ruby red color, at the nose it is an explosion of smells, a journey through landscapes made of Mediterranean maquis, fields of violets and roses, with intense hints of plums and carob. Sweet, voluminous and persistent taste.

WINE - PAIRING

Dessert wine, excellent with dried pastry, almond pastries, fruit and cocoa cakes or pies, dried figs with almonds and, last but not least, the typical Salento pasticciotto cake.

STORAGE TEMPERATURE: 16 - 18 °C

SERVING TEMPERATURE: 10 °C

ALCOHOL % VOL.: 14% + 5%

AC. TOTAL (GR/LT): 6

AC. VOLATILE (GR/LT): 0,40

SO2 (MG/LT): 110

pH: 3,10

SUGAR CONTENT (GR/LT): 80

AVAILABLE FORMAT: 0.50 LT.

