



SWEET LINE

TIKÒ

Let's end in a style with a sweet note.
Let's shake the palate with **warm, captivating, dreamy notes.**

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.li) OF GRAPES

30 litres.

SWEET LINE/ TIKÒ

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.