



Wijnfiche

Vecchia Torre – A Passo Lento | IGP Salento Rosso Negroamaro – Syrah Italy (APULIA) – 2021

Domain

Vecchia Tore

The Vecchia Torre Winery is currently one of the most important cooperatives in the province of Lecce and is taken as an example as one of the most successful enterprises in Puglia. Since the start in 1959, the company has grown. Today, there are already 1,240 members who together harvest about 12,000 tons of grapes annually from a total area of 1,100 hectares of vineyards. This results in a production of 12,500,000 bottles per year, of which about 60% is exported.

Vinification

The grapes are briefly dried on the vine for 2 weeks to concentrate the wine further. This explains the name: "passito" means dried grapes, "lento" is slow. After a thorough selection of the grapes, the stems are removed. The must remains in contact with the skins for a week at a controlled temperature of 23-25°C. After the fermentation process, a portion of the wine matures for 6 to 8 months in French oak barrels (barriques), while another portion matures in stainless steel tanks (inox cuves).

Taste

Intense ruby red color. The nose is intense, offering aromas of vanilla, ripe plum, and cherry. On the palate, it's complex, rich with ripe fruit impressions. Additionally, the wine is dry with satin-like tannins, very well-balanced, full-bodied with a beautiful hint of oak.

Food pairing

Meat - grilled | Game | Rabbit with prunes | Cheese - aged

General information

Type: Red wine

Grape varieties: Negroamaro (70%), Syrah (30%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 16-18 °C

Taste profile: Complex generous

