Wijnfiche

Vecchia Torre - A Passo Lento | IGP Salento Rosso Negroamaro - Syrah Italy (PUGLIA) — 2022

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

After a thorough selection of the grapes, the stems are removed. The grapes are dried briefly, to give more concentration to the wine. This explains the name: passito means dried grapes, lento is slow. The must remains in contact with the pellets for a week at a controlled temperature of 24-25 °. After the fermentation process, part of the wine matures in French barriques, another in stainless steel cuves.

Taste

Intense, ruby ??red color. Intense nose with aromas of ripe plum and cherry. Dry on the palate with satin tannins, very balanced, southern full and with a nice touch of wood.

Food pairing

Meat - grilled | Bacon - smoked | Rabbit with prunes | Cheese - aged

General information

Type: Red wine
Grape varieties: Syrah, Negroamaro
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 18 °C
Taste profile: Complex generous

