

Vecchia Torre – A Passo Lento | IGP Salento Rosso Negroamaro – Syrah Italy – 2022

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

