

SQUINZANO 2014

Denomination	Denominazione di Origine Controllata (DOC).
Region of production	Partly from the territory of Squinzano and Novoli (Lecce) and partly from the territory of San Pietro Vernotico and Torchiarolo (Brindisi).
Soil characteristics	Sandy clay loam soil containing calcium and magnesium.
Average production	100 quintals per hectare.
Training system	Apulian trailing vines.

TECHNICAL INFORMATION

Variety	95% Negroamaro and 5% Black Malvasia.
Length of maceration on the skins	12 days
Alcohol by volume	13.60%
Total acidity	5.70 g/l
pH	3.31
Net dry extract	31.00 g/l
Residual sugars	4.1 g/l
Fermentation	In stainless steel container at 30/33°C
Maturation	For 8 months in oak barrels
Tasting notes	Intense ruby color. Wide and complex on the nose; with sweet hints of blackberry jam and other berries; delicate spice and chocolate character. Very balanced, harmonious and fruity flavor. Good structure with fine tannins. An elegant, luscious wine with a long finish
Serving suggestions	The wine pairs with grilled red meats, stews and also game. Excellent with cured meats, ripe cheeses and pasta dishes with meat sauces.

