

GELSO MORO RED 2014

Denomination	Indicazione Geografica Tipica (IGT) "Salento".
Region of production	The whole territory of the provinces of Lecce, Brindisi and Taranto.
Soil characteristics	Sandy clay loam soil containing calcium and magnesium.
Average production	100 quintals per hectare.
Training system	Apulian trailing vines.

TECHNICAL INFORMATION

Variety	100% Negroamaro.
Length of maceration on the skins	10 days
Alcohol by volume	13.10%
Total acidity	5.70 g/l
pH	3.30
Net dry extract	30.50 g/l
Residual sugars	4.2 g/l
Fermentation	In stainless steel container at 30/33°C
Maturation	For 4 months in oak barrels
Tasting notes	Intense ruby color. Aromas with hints of plum, cherry and other red fruit. Very fresh and lively. Light spicy undertone. Good body, fresh fruit, fairly good structure and well balanced flavor. In the whole a very elegant, fine and persistent wine.
Serving suggestions	The wine pairs with cured meats and pasta with tomato sauce. Excellent with meatballs but also with white and pork meats. Great accompaniment to mild cheeses.

