



*l'archetipo*

PRODOTTI DA AGRICOLTURA SINERGICA

## LITROTTO ROSSO

### Synergistic agriculture

**Appellation:** PGI Puglia Rosso.

**Grape varieties:** Montepulciano (30%), Merlot (20%), Cabernet Sauvignon (20%), Primitivo (20%), Susumaniello (10%).

**Bottle size:** 1 litre.

**Soil composition:** sandstone and pelite soil, very rich of fine gravel, sand and small cobblestone; very rich of humus. The clay layer and silt give soil a good water content, drained from cobblestone and gravel. This soil came from carbonatic land orogenesis, called "fossa bradanica".

**Vine training system:** free standing espalier (controspalliera libera in Italian), from Rudolf Steiner's book "The philosophy of freedom".

**Vineyard area:** 19 hectares cultivated according to the criteria of Synergistic Agriculture and ICEA Organic Farming.

**Density of vines per hectare:** 4'545 plants per ha.

**Average age of vines:** 22 years.

**Yield per hectare:** 9,5 tons per ha.

**Harvesting:** hand-picking grapes, first week of October.

**Alcohol by volume:** 13,5 % vol.

### In the winery

**Winemaking:** after destemming and soft crushing the blend of grapes, must ferments spontaneously thanks to a pied de cuve of native yeasts, the only ones which increase the expression of our Terroir. After 20-30 days of maceration with the skins, at the end of alcoholic fermentation, wine is soft pressed in order to separate it from grape skins. Natural fining and stabilization, no fining agents added. No filtration.

**Ageing of wine on lees:** 36 months in steel tanks. Malolactic fermentation takes place during aging. Very low amount of sulphur dioxide added before bottling.

**Organoleptic properties:** crystal clear, purple red colour with violet colour reflex; fine and quite intense fruity and mineral nose. Medium body, balanced, quite tannic, fine and quite tasty.

**Food pairing:** ideal for aperitif but also for lunch and dinner, in particular pasta tomatoes, Apulian focaccia and puccia.

**Serving temperature:** 14-16°C. Decant wine before drinking it.

