



GANIMEDE

IL COPPIERE DEGLI DEI

AGLIANICO
MONTEPULCIANO
SYRAH

GRAPE:

Aglianico – Montepulciano - Syrah

ORIGIN:

IGT Puglia

ALTITUDE:

80 meters above sea level

ALCOHOLIC CONTENT:

14% vol.

CONDUCTION:

Espalier trees

YIELD PER HECTARE:

70 quintals (7 tons)

HARVEST SYSTEM:

Manual

VINIFICATION:

Prolonged maceration of the wine on the grape's skins in stainless steel tanks for 20 days.

MATURING AND AGING:

In french and american oak barrels for 12 months, in stainless steel tanks for 3 months and in bottles for 6 months.

TASTING NOTES:

Ample bouquet of red fruit, spice and vanilla; soft, delightful and velvety taste held by its balanced and pleasant good structure. Ideal to go with important dishes, grilled and roasted meat.

SERVED:

At 18/20°C



CANTINE

Massimo Leone