



A64 Cosimo Taurino

Salento IGP Rosso



First year of production: 2002

Average number of bottles produced annually: 36.000

Manufacturing location: Guagnano (Le) Italy

Grapes: Negroamaro 90%, Cabernet Sauvignon 10%

Vineyard exposure: north-south

Vineyard altitude: plain

Soil type: medium texture

Method of breeding: apulian small tree

Planting density: 5000 plants per hectare

Age of vines: 30 years

Yield per hectare: 75 quintals

Harvest time: first decade of october

Fermentation tank material: automatic wine-making in temperature controlled stainless steel

Fermentation temperature: 25° C

Temperature control system: automatic cooling system

Time of fermentation and maceration: fermentation 10-15 days, maceration 7-10 days

Malolactic fermentation: yes

Type of wood and the barrels capacity: 2.25 hectoliters french oak barrels

Age of the barrels for ageing: second, third, fourth passage

Duration of pre-bottling: 8-12 months

Ageing: suited for a long ageing

Organoleptic test

Colour: fine ruby red

Fragrance: full and enduring bouquet

Taste: moderate dry with elegant bitter finish

Gastronomy

Classification: dry red

Served with: roasts and grilled meats

Serving temperature: 18° C