

VIGNETI DEL SALENTO

Vigneti del Salento, `Zolla` Malvasia Nera 2014

PRODUCER

This is the new solo venture in Puglia of the Farnese group (responsible for Gran Sasso, Zabu, Vesevo, Tufarello and others). The wines are made at two wineries in the province of Taranto on the western flank of Salento. The style of the wines - fresh whites, soft and generous reds - will be familiar to those who buy their other wines, as winemaker Filippo Baccalaro is the driving force behind this label.

Filippo, a native of Piemonte, has been working in Puglia for almost two decades. He was attracted by the rich, ripe flavours of the fruit, and the ability to capture these flavours with minimal use of technology and a lot of know-how. Filippo has the latter, as is illustrated by these wines.

VINEYARDS

The vineyards are mostly situated in the communes of Manduria and Sava and are owned by growers with whom Filippo has been working for many years. Production is lower than its potential, which ensures the best quality grapes are selected. The red soils are calcereous clay and rich in iron, minerals and nutrients. 80% of the grapes come from old bush vines and the rest from trained vines that are at least 20 years old.

VINTAGE

As has been well documented, 2014 was a challenging year for winemakers across Italy due to the constant and unusual summer rains. Hard work, flexibility and total commitment were needed in the vineyard to produce the desired quality, and the grapes that ripened well were from sandier soils with good drainage.

VINIFICATION

The grapes were gently pressed and cooled to 10°C for a maceration period of 8-10 days with regular pumping over. Yeasts were added to start fermentation, which took place under temperature controlled conditions of up to 20°C. The wine was then transferred to second and third passage French oak barriques for six to eight months before bottling.

TASTING NOTES

Ruby red in colour, very intense and mellow, with hints of cherries and notes of clove. Full-bodied with silky soft tannins, good complexity and remarkable freshness.



VINTAGE INFORMATION

Vintage	2014
Region	Puglia
Grape Varieties	100% Malvasia Nera
Winemaker	Teodosio D'Apolito
Features	Sustainable, Vegetarian
Closure	DIAM Cork
ABV	13%
Residual Sugar	9g/L
Acidity	5.5g/L
Wine pH	3.6
Bottle Sizes	75cl