



TERRA CONTI ZECCA

IGT Salento Aglianico Rosso

Grape varieties

85 % Aglianico
15% Negroamaro

Area of production

Leverano (LE)

Soil type

Alluvial, average mixture with areas of limestone

Growing system

Cordon spur

Density

4.500/5.000 plants per Ha.

Yield per Ha.

6,00 T/Ha. grapes

Production process

De-stemming and soft pressing. Fermentation at controlled temperature in stainless steel tanks. Maceration for 15 days and more at a controlled temperature of about 28-30 °C.

Maturation

14 months in French barriques, 16 months in 30 hl. oak barrels and 6 months refined in bottle

Aging potential

7 years or more depending on the vintage

Organoleptic characteristics

Colour

Intense ruby red with pleasant garnet highlights when it ages

Bouquet

Elegant of tiny red fruits and spices, with hints of vanilla and tobacco

Taste

Harmonic with thick tannins in a rich and well-structured body. Persistent finish.

Service temperature

18°C

Gastronomic recommendation

Very good with pasta with spiced sauces, roasted or grilled red meats and matured cheeses