



Velarino



MALVASIA NERA SALENTO IGT

The “Velarino”, or curtain, has been used since ancient Rome. Each theater has one and its function is to separate the stage from the audience. It creates a sense of expectation that keeps viewers intrigued and it is essential to make them fully appreciate the upcoming performance.

INSPIRATION

The drapes and adornments of the sumptuous and enormous stage curtains.



CONSUMER SEGMENT

Lovers of contemporary classics, dynamic people who stand out for their sophistication, even at the table.



BRAND

The function of the curtain is well known: to separate the stage from the auditorium, and therefore from the audience. The play, however, only starts when the curtain is raised. The sense of expectation that arises in those few minutes, as the velvet and the ornaments of the curtain fill the audience with awe, is essential to appreciate the performance that will begin shortly after; the same is true when we open a bottle of red wine: we hold it in our hands, we carefully observe it in all its beauty and elegance and, finally, uncork it.



DESIGN

The embossed copper foil and its swirls immediately evoke a luxurious and theatrical context, resembling the decorations of the stage set.



WINE STYLE

Mellow and harmonious, it perfectly balances body and acidity.



APULIA REGION

The climate is warm and temperate, with abundant rainfall throughout the year. In summer, the African winds cause a rapid and marked rise in temperatures with significant temperature fluctuations.





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Malvasia Nera



Clay,
calcareous



18/20 °C



Puglia

VINIFICATION:

After harvest, grapes are destemmed and crushed. The fermentation process is done at controlled temperature and takes 8-10 days, it is characterized by scheduled pump-overs. The subsequential malolactic fermentation takes place in stainless steel tanks after racking. Once fermented and racked the wine is stored in temperature controlled stainless steel tanks until bottling.



14,5% vol
750 ml



Dark red



The perfume of this dark red wine is complex and determined by spicy notes with nuances of plum and cherry



Its robust taste starts softly and is then balanced by its freshness with a consistent and ample aftertaste



This wine is ideal for soups and risotti with vegetables, roasted white meat dishes or with sauces