

VERSO



ROSSO SALENTO IGT

Salento is the perfect habitat for vines; each variety creates grapes capable of enhancing the unique character of each varietal.

INSPIRATION

The act of pouring wine happens almost on a daily basis, we may not usually notice it, but maybe we should.



CONSUMER SEGMENT

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



BRAND

Verso, as in "pouring wine". A gesture often taken for granted but which actually hides multiple meanings. Opening a bottle of wine and pouring its content marks the beginning of good times with friends; it is an act of courtesy; is an invitation to stay a little longer.



DESIGN

At first glance, what stands out most is the gold embossed design, which elegantly frames and showcases the brand's and the wine's name; however, a closer look reveals the shapes that blend harmoniously into the gold illustration.



WINE STYLE

Our favorite note on wine, a pearl of wisdom from our winemaker: "It is a hedonistic experience that captures the shiny side in each of its grape varieties ».



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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Negroamaro
Primitivo
Malvasia Nera



Clay,
calcareous



18/20 °C



Apulia

VINIFICATION:

The grapes come from selected vineyards in the Salento region, harvested at the beginning of

October, to get a level of maturation such to have a high sugar level and good alcohol content.

After the accurate hand harvest, grapes are pressed and the fermentation starts; the skins are left in the must for a long period to extract flavours and the characteristic thick deep red colour.

Traditional red wine vinification at a controlled temperature between 25 and 27°C.



14% vol
750 ml



Intense red colour



The good late maturation gives the characteristic notes of ripe and dried fruits, such as plums and raisins



The subsequent slight oak aging gives the pleasant notes of chocolate and spices that make this wine harmonic and balanced, pleasant and mature



Great wine for roasted meats and with game dishes such as wild boar and deer. Excellent with mature and savory hard cheeses, it is also a good meditation wine