

graticciaia rosso salento IGT

description:

Graticciaia is the celebration of the complexity of the negroamaro varietal. As its name indicates, it is a unique wine produced from grapes dried in the loft (Graticciaia) overlooking the sea. Grapes grown on the Tenuta Flaminio are meticulously graded and selected, dried on mats in the exceptional Castel Serranova microclimate, carefully vinified, and then matured slowly in wood. The result is a massive, generous, and opulent wine, with seductive elegance and flavors. It is a wine of rich, ultra-ripe fruit that will win over even the most refined palates of international wine lovers. It is produced only in outstanding years, and in limited quantities.

region:



puglia

producer:

Agricole Vallone

grape varieties:

Negroamaro

altitude:

Sea level

soil:

A combination of limestone and clay

alcohol:

14.00%

tasting notes:

Complex nose with hints of dried sweet fruit, licorice, and spice. Well structured on the palate with hints of tobacco, dried fruit, and vanilla, all of which follow through brilliantly on the finish.



GAMBERO ROSSO

2001, 2003 Graticciaia



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