

Valle dell Asso

PIROMAFO IGT

Name of Greek origin, litterally “fire fighter”. The local population uses this word to indicate heat-refracting soil. The name of the grape Negroamaro has very old origins; it seems to be composed from the link of two words, ,nigere??????, one in Latin and the other in Greek, that in both languages have the same meaning black or dark, just like the colour of the wine.

Name:IGT Salento Rosso

Production zone: Galatina

Vineyard area:5 ha

Production per Hectare:50 q

Average yearly production:30,000 bottles

Harvest:first ten days of October with thinning out of bunches on reddening.

Grapes: Negramaro 100%

Type of soil:medium

Exposure: North-South

Production Process: Selection of bunches at moment of harvest; full red vinification at controlled temperature with selected yeasts; 15 days of fermentation with skins; refining for months in stainless steel vats, 8/12 months in large casks of 50 hectolitre and 6 months in the bottle.

Anaytical details:

Alcohol14.5% vol;**extract**37.9 g/l; a**cidity 5**.2 g/l

Eye, nose, and palate:

This is a red wine intensely perfumedwith fruitful and spicy notes; in the mouth it is long and structured, the acidity is well balanced and the fruity is perfectly ripen. It is harmonic, pleasant, soft.

Suggested foods: Food based on meat (roasts, game, raw shellfish), very good also at the end of as meal as meditation wine.

Recommended temperature:20° C
Grapes : Negroamaro (100.00%)

PUGLIA

Puglia is “the heel” of the boot of peninsular Italy. It is bordered by both the Adriatic and Ionian Seas, giving it one of the longest coastlines of any region in Italy. Puglia is also one of the most fertile regions in all of Italy, on a par with the Po Valley. The hilltop towns in the Valle d’Itria always enjoy a breeze, even in the hottest months of the year and the humidity is generally minimal. Rainfall is scarce and generally concentrated in the winter months. Since there are no mountains in Puglia, the temperature is fairly constant from the coast to the inland areas. In Puglia the cultivation of the vines precedes the first contact between the pugliesi and the Phoenician merchants, that overlooked Puglia around 2000bc. Red grapes occupy 82% of the area harvested. Negroamaro is the most diffused of these, this is followed by the famous Primitivo and of the others most are of Greek origins. Puglia is seen as being one of the regions within Italy which has excellent quality wine at excellent prices.



ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong