



LIZZANO ROSSO D.O.P. - MASSERIA "BELVEDERE"

VINEYARDS GEOGRAPHIC POSITION

Lizzano (TA) - Puglia - Italy

PRODUCED FROM GRAPES OF

100% Malvasia Nera

PRODUCTIVE TECHNOLOGY

After a careful harvest, rasps of Negroamaro and Montepulciano are removed and grapes are very carefully pressed; therefore must ferments at the controlled temperature of 25-27°C for a week to extract typical colour, body, fragrance and flavour. When fermentation is over, wine is decanted and filtered; after that, wine is put to ripe in underground containers and then in barrel of oak for approximately two years.

Wine is bottled to low temperature by sterile filtration to keep the natural fragrance, the purity and the integrity in the future.

FEATURES

COLOUR: Purplish red

BOUCHET: Pleasant and persistent

FLAVOUR: Rich with an elegant, velvety taste, sapid

ALCOHOL CONTENT: 13,5°

CLASSIFICATION: Dry

GASTRONOMY

Excellent with strong first courses with meat, legumes, grilled red and white meats, average seasoned cheeses.

Best served at 16-18° C.

Uncork bottle 2 hours before serving his.