



**COMMERCIAL NAME**

**OTTO**

(TRIBUTE TO THE INDIGENOUS GRAPE VARIETY OTTAVIANELLO AND ITS HOME IN THE PUGLIA'S TOWN OF OSTUNI)

**APPELATION**

**SALENTO Rosso IGP**

**VITICULTURE DATA**

GRAPE VARIETIES: 100% OTTAVIANELLO

PRODUCTION AREA: PUGLIA, UPPER SALENTO

ALTITUDE: 70 METERS ABOVE SEA LEVEL

SOIL: TUFACEOUS-CALCAREOUS

TRAINING SYSTEM: CORDON SPUR

DENSITY OF VINES: 4500 PLANTS PER HA

YIELD PER HECTARE: 50 QUINTAL

YIELD OF GRAPES INTO WINE: 60%

AVAREGE AGE OF VINEYARDS: 10 YEARS

HARVEST TIME: FIRST DECADE OF OCTOBER

**VINIFICATION AND AGEING**

HARVEST METHOD: ALL THE BUNCHES ARE HANDPICKED

MACERATION WITH THE SKINS: 15 DAYS

VINIFICATION: THE FERMENTATION TAKES PLACE USING SELECTED YEASTS

UNDER CONTROLLED TEMPERATURE

AGEING: 10 – 12 MONTHS IN NEW FRENCH BARRIQUE AND OAK

**ANALYTICAL DATA**

ALCOHOL: 14% VOL.

PH: 3,54

TOTAL ACIDITY: 5.7 G/L

RESIDUAL SUGAR: 2,5 G/L

NET DRY EXTRACT: 35 G/L

