

COMMERCIAL NAME
OTTO

(TRIBUTE TO THE NATIVE GRAPE VARIETY
OTTAVIANELLO AND ITS HOME IN THE TOWN OF
OSTUNI)

APPELLATION
SALENTO ROSSO IGP

VITICULTURE DATA
GRAPE VARIETIES: OTTAVIANELLO 100%

PRODUCTION ZONE: PUGLIA, UPPER AREA OF
SALENTO

VINEYARD ALTITUDE: 70 METERS ABOVE SEA
LEVEL

SOIL: TUFACEOUS-CALCAREOUS

TRAINING SYSTEM: CORDON SPUR SYSTEM

DENSITY OF VINES: 4500 PLANTS PER HA

QUINTALS PER HECTAR: 45

YIELD OF GRAPES IN WINE: 50%

HARVEST PERIOD: FIRST DECADE OF OCTOBER

VINIFICATION
HAND-PICKED GRAPES. THE MACERATION WITH
THE SKINS LASTS 15 DAYS. AGED IN FRENCH
BARRIQUE FOR 12 MONTHS.

WINE
RUBY RED TRANSPARENT AND BRILLIANT COLOR.
THE BOUQUET IS SAMPLE AND REFINED WITH
DISTINCT AROMAS OF RED CHERRIES, COCOA,
BLACK PEPPER, RED FLOWERS AND PEPPERMINT.
ON THE PALATE IT SHOWS A SURPRISINGLY
POWERFUL FRESH ACIDITY WELL BALANCED BY
THE SOFTNESS. IT HAS A LONG FINISH WITH RED
ORANGE FLAVOUR.

ANALYTICAL DATA
ALCOHOL: 14% VOL.
PH: 3,54
TOTAL ACIDITY: 5.7 G/L
RESIDUAL SUGARS: 2,5 G/L
DRY EXTRACT: 35G/L

