

COMMERCIAL NAME
SIERMA

(FROM THE LOCAL DIALECT "SIERMA" THAT MEANS MY FATHER)

APPELATION
SALENTO ROSSO IGP SENZA SOLFITI AGGIUNTI
(WITHOUT ADDED SULFITES)

VITICULTURE DATA
GRAPE VARIETIES: AGLIANICO 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 PIANTE/HA

QUINTALS PER HECTARE: 60

YIELD OF GRAPES IN WINE: 60%

HARVEST PERIOD: LAST DECADE OF SEPTEMBER
AND FIRST DECADE OF OCTOBER

VINIFICATION AND AGEING
THE MACERATION OF THE SKINS LASTS 25 DAYS.
IT IS AGED IN FRENCH TONNEAUX FOR 8-10
MONTHS, AFTER THAT IT RESTS IN BOTTLE FOR 18
MONTHS BEFORE RELEASE.

WINE
DEEP AND INTENSE RUBY RED, IMPENETRABLE.
INTENSE NOTES OF RED BERRIES, BLACK
BLUEBERRY JAM WITH SWEET SPICY HINTS. IT IS
EXTREMELY BALANCED IN THE MOUTH WITH
STRONG RED FRUIT SENSATION. IT HAS A LONG
AND ELEGANT FLAVOR IN THE FINISH

ANALYTICAL DATA
ALCOHOL: 13 % VOL.
PH: 3,54
TOTAL ACIDITY: 5.5 G/L
RESIDUAL SUGAR: 2,2 G/L
NET DRY EXTRACT: 32 G/L

