

# CARVINEA



## BEPPE DIMARIA

**OTTO**

**SALENTO ROSSO IGP**

TRIBUTE TO THE NATIVE GRAPE VARIETY

OTTAVIANELLO AND ITS HOME IN THE TOWN OF OSTUNI

**GRAPE VARIETIES:** 100% OTTAVIANELLO  
**PRODUCTION ZONE:** CAROVIGNO-BRINDISI-ITALIA  
**SOILS:** TUFACEOUS-CALCAREOUS  
**PLANT DENSITY:** 4500 PLANTS/HA  
**YIELD PER HECTARE:** 55 QUINTALS  
**HARVEST:** MANUAL IN BOXES  
**HARVEST PERIOD:** FIRST DECADE OF OCTOBER  
**YIELD OF GRAPES INTO WINE:** 50% OF MUST

#### VINIFICATION

THE MACERATION WITH THE SKINS LASTS 15 DAYS.

**AGING:** IN FRENCH BARRIQUE FOR 12 MONTHS

#### WINE TASTING

RUBY RED TRANSPARENT AND BRILLIANT COLOR.  
THE BOUQUET IS 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 FLAVOR.

**SERVING TEMPERATURE** 18 °C

#### HISTORY OF PRIZES AND AWARDS



MAXIMUM PRIZE GAMBERO ROSSO



CORONA VINI BUONI D'ITALIA



Super Tre Stelle

SUPER TRE STELLE  
LUIGI VERONELLI

#### ANALYTICAL DATA

ALCOHOL: 12,5 % VOL.

PH: 3,54

TOTAL ACIDITY: 5.7 G/L

RESIDUAL SUGARS: 2,5 G/L

DRY EXTRACT: 35G/L



OBTAINED BY ORGANIC CERTIFIED GRAPES



Member of

WRT

La Nuova Frontiera del Vino