



MONTE TESSA

Edizione



Production area:
Apulia, 250/300 m
above the sea level



Per hectare plants:
5500



Land:
Calcareous, clay
and sandy



Appassimento:
Grapes are picked by hand and put
in single layers into perforated
boxes with a maximum weight of 5
kg. Boxes are put into the “fruttaia”
at a controlled temperature and
humidity for 5 weeks; in this place
some enzymes already present on
the grapes allow the development
of particular aromatic compounds
and of a mild drying by desiccation.
Destemming of grapes, pressing
and cooling for 24 hours; then
the fermentation develops with
selected yeasts. 8/10 days after the
end of the alcoholic and malolactic
fermentation there are the racking
and pressing of marcs. Duration of
maceration: 15 days.



Grape variety:
40% Nero di Troia
30% Primitivo
30% Merlot



Age of vineyards:
40-70 Years



Cultivation system:
Nero di Troia: espalier
with guyot pruning
Primitivo and Merlot:
espalier with spurred
cordon pruning



Ageing:
30 days in inox silo (for racking
practices), ageing for 12 months
in French barriques of 225l of
medium toasting; then, final
ageing in bottle for 4 months.

ORGANOLEPTIC CHARACTERISTICS



Colour:
Limpid ruby red
with violet reflections



Fragrance:
Intense with scents of ripe plum,
cherry and black currant, with a
delicate spiced note and scents
of cocoa and vanilla



Taste:
Full, soft and harmonic,
sweet and fruity in a soft
and persistent structure



Wine pairing:
Roasted red meats,
main dishes with ragout
and seasoned cheeses



Serving:
Serve at 18/20°C
Decant before serving

