

# FELICE

## ROSSO PUGLIA IGP

Intense red.

Winemaking: Short maceration prior to fermentation of de-stemmed grapes at temperature of 12-14°C to extract characteristic aromas.

Fermentation of 15-20 days follows at controlled temperature of 24-26°C.

Then the wine starts malolactic fermentation.

Finally, the wine ages for 6 months in large vessels.

On the nose ripe red fruit, spices and a balsamic note.

On the palate it is full-bodied and dominated by mature tannins.

Great intensity and persistence.

Ideal with traditional Puglia cuisine, like orecchiette and broccoli rabe, and pork chops in sauce.

**Alcohol:** 14,50% vol.

**Volume:** 750ml

