

ONICE

MALVASIA NERA IGP PUGLIA

Type of wine: **red**

Grapes: **Red/ black Malvasia**

Harvest: **2023**

Vineyard location: **land of Acquaviva delle Fonti e Gioia del Colle, Bari-Puglia**

Altitude: **mt. 250-300 o.t.s.**

Soil type: **clayey, calcareous**

Training System: **guyot**

Hectare vines: **4000-4200**

Grape yield kg/ha: **80.000-90.000kg**

Harvesting: **Grape's harvesting of the by hand 2-3rd decade of September**

Vinification: **Thermo-controlled maceration and alcoholic fermentation for about 10 days.**

Ageing in steel and then in the bottle

Alcohol degree: **14 % vol**

Tasting notes: **Ruby red wine with violet reflections, intense bouquet, with notes of berries, blackberry, cherry; soft, elegant, slightly tannic taste.**

Food pairings: **meat dishes, robust first courses, aged cheeses.**

Serving temperature: **16-18°C**

Storage: **in a cool place, away from light and heat sources.**

Size: **0.75 L**

