



the wave
of change



TECHNICAL DATA SHEET ONDA DEL TEMPO



Variety: Primitivo, Aglianico, Cabernet Sauvignon, Merlot

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: Mid of September

Training system: Guyot

Yield per hectare: 7tons

Vinification: The grapes are harvested during the night. After destemming and soft pressing the grapes, the fermentation occurred in small/medium stainless steel tanks. Before starting the fermentation the must macerates at 12-13° for 48-72 hours. The fermentation occurs at controlled temperature that not exceeds 26°.

Ageing: The aging occur in french oak barrels for 16 month, further aging in bottle for a minimum of 4 months.

Alcol: 13.5% vol.

Colour: Intense ruby red.

Tasting notes: **Aroma:** Harmonic in its complexity, small red and black fruits, cherry and raspberries, cinnamon spicy, tobacco and black chocolate.

Flavour: In the mouth is dry, warm, with thick tannins but smoothed from the aging in wood. Its minerality gives to the wine a very good drinkability and persistence that permit to taste in the mouth the same notes tasted in the nose.

Serving temperature: 17 - 18 °C

TECHNICAL DATA SHEET 01/05/2015 – The present replaces and supersedes the previous one. The variation of data and product are not subject to notice