

# PURE

## SANGIOVESE IGT PUGLIA

Sangiovese, a characteristic wine from Puglia in the south of Italy, has a particularly unique bouquet of mature fruits with notes of cherry and prune. It has a pleasing freshness and balance on the palate. This delightful wine marries excellently with meat-based first courses and grilled red meats.

**Grapes:** 100% Sangiovese

***Vineyard areas:***

The vineyards are located in the north of the province Bari, near the characteristic Castel del Monte.

***Harvest:***

Takes place at the end of September and in the first days of October.

***Vinification:***

The fermentation, initiated by the adding of selected yeasts, takes places at controlled temperatures of 26-28°C.

***Fermentation:***

After alcoholic fermentation the wine is transferred to another tank where malolactic fermentation takes place. The wine is not aged in barriques.



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