



TORRE ALBINETA

Red IGT BASILICATA organic

2022

Production

The Torre Albineta red wine is made from 58% Sangiovese grapes and 42% Barbera and Montepulciano grapes from our vineyards at 600m above sea level. The production was about 5000 bottles.

harvest

Third week of September.

bottling

May 21th 2024

Alcoholic grade

13,5%

Climate

Characterised by high temperature variations between day and night.

Vinification and ageing

The hand-picked grapes are transported in crates to the winery, gently destemmed and transferred to an open-vat tank for the start of fermentation, which lasts approximately 15 days at a controlled temperature of between 20°C and 27°C. Daily manual punching-down is carried out during the fermentation process. At the end of the fermentation process, the free-run obtained is transferred to a steel tank to await the malolactic fermentation. It is then refined in steel for 12 months on the fine lees.

Sensory analysis

It has an intense ruby red colour with garnet highlights on the edge. Fruity and complex aromatic notes reminiscent of cherries, blackberries, currants and other small berries, together with light floral sensations of violets, to which are associated spicy and balsamic notes of the Mediterranean scrub such as pepper, thyme and sage. On the palate, the elegant and enveloping tannins give the wine good drinkability,-persistence, and excellent balance.