

## Trentatre Salento Rosso IGT - Rocca



# ROCCA

### The Producer:

A blend of international and Italian grapes produced in Italy's heel – the region of Puglia. Angelo Rocca is a traditional business established over 100 years ago at the end of the 19th century. In the 1960s they were amongst the first in the region to have their own bottling line. The wines of Puglia are developing a reputation for honest value for money wines.

### The Wine:

Grape(s): 3 3% Cabernet Sauvignon 33% Merlot 33% Montepulciano  
Area: From vineyards in the Puglia region  
Vine Density: 4,500 per ha  
Age of the vines: 20 years old. Training system: Cordone Speronato  
Yield: 95hl/ha  
Harvest: A 10 day harvest in mid September  
Vinification: There is a 7-8 day fermentation at 27-30°C in stainless steel vats, followed by a full malolactic fermentation.  
Ageing: Aged for 6 months in oak barrels.

### Tasting Notes:

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- A modern blend from Puglia a traditional part of Italy in the south. They make good easy wines ideal with a meal. A deliciously herbal almost grassy nose up front. On the palate a firm rounded texture with a nicely balanced finish.

Code: 2350  
ABV: 14%  
Pack: 6\*75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Cork

