Mjère® Salento Rosso IGP

Limited Edition

Made from Negroamaro grapes and produced only in the best years in which the characteristics of our sapling are expressed at the highest quality.

- GRAPES: 100% Negroamaro grape. These grapes are growed with the traditional planting technique of Apulian "Alberello" (bush) or " Alberello Pugliese" in the most typical Salentine area and precisely in the municipalities of Tuglie, Sannicola, Alezio (LE).
- TYPE OF TERRAIN: red soil mixed with sand and of medium blending.
- PERIOD OF GRAPE HARVEST: last weeks of september.
- TYPE OF HARVEST: picking by hand.
- MEDIUM PRODUCTION PER HECTARE: 50 quintals of grape.
- VINIFICATION: Traditional with long maceration of the grapes 7-8 days depending on the vintage and racking in a cement tank where it will complete the aging for 24 months on its lees at the end of which it is bottled without any filtration operation.



ORGANOLEPTIC FEATURES:

Color: ruby red with garnet reflections.
Scent: full with odors of berries and plums.
Flavour: dry with a pleasant and a slightly bitter aftertaste that is smooth at the same time. It has a good and a persistent balance.
Our suggestion: this wine may be served at 16°-18°.

GASTRONOMIC PAIRING:

It combines well with meat and venison course, also with hard and aged cheeses.
It is an excellent combination with typical sapid first courses.

PRODUCTION:

4000 numbered bottles.

Michele Calò & Figli
Vini d'Autore
in Salento dal 1954