



ALEATICO DOLCE NATURALE DOC

Brand	Le Pitre
Wine	Aleatico di Puglia dolce naturale
Classification	D.O.C.
Area of production	Province of Lecce
Soil	Clay soil
Cultivation system	Spurred cordon
Yield in quintals per hectare	80 max
Grapes	Aleatico 100%
Climate	Mild winters with dry springs and hot summers
Harvest	Mid September
Wine-making technique	Maceration in steel vats with periodic pumping over. Alcoholic fermentation carried out at controlled temperature for 7-10 days. Racking and maturation of the wine in steel
Refinement and ageing	In steel
Colour	Intense red with garnet reflections
Aroma	Intense, delicate, characteristic. Wild strawberries, black cherries in alcohol, cherry jam. Violet, rose and mallow
Taste	Sweet, full and velvety
Alcohol content	16% vol
Recommended with	Traditional Salento sweets, chocolate preparations, Pecorino cheese with honey
Serving temperature	16° C
Recommended glass	Medium-stemmed clear glass
Storage	Vertical bottle, temperature max 25°, humidity max 80%.
Keep for	Up to 10 years in suitable wine cellars