



VILLA SCHINOSA®

SAN VALENTINO

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA

2003

ROSSO



The San Valentino it's a wine obtained from a blend of Cabernet Sauvignon and Uva di Troia.

While Cabernet i san international vine that characterizes with its delicate aromas all the best french wines from Bordeaux, the Uva di Troia is an indigenous vine of the north of Bari with the main characteristics of intensity, colour and strength that become downed in this successful blend that unites so different characteristics.



Characteristics

Production area:

North of Bari in Contrada Schinosa - Trani at an altitude of 70 metres.

Variety:

Cabernet Sauvignon - Nero di Troia

Vineyards:

Located on rich, argillaceous and tendentially limestone grounds, trained to spurred cordon system at 4'500 vines each hectare.

Wine making:

Traditional way with frequent pumping over in open air and fermentation at a constant temperature. The maceration period never exceeds 7-8 days. The malolactic fermentation is completed in 35 HI French rovere barrels.

Aging:

The wine matures in Slavonia's Rovere oak barrels of 35 HL.

Analytical data:

<i>Alcohol</i>	<i>12,60%Vol.</i>
<i>Total or dry extract</i>	<i>32,50 g/l</i>
<i>Acidity</i>	<i>5,50 g/l</i>
<i>Volatile acidity</i>	<i>0,48 g/l</i>
<i>Sulphure dioxide</i>	<i>92 mg/l</i>

Tasting notes:

Intense red color with some violet shadows. Still alive at the nose the fruits of the vineyard variety and some notes of vanilla but never cucumbersome.

The taste is rich and the tannin is fairly balanced.

Reccomended with:

This wine is perfect with red meats, roasts and aged cheeses.

Uncork the bottle a few hours before serving.

Serve at 18°C in a large-size glass to appreciate the wine's bouquet.

Azienda Agricola Schinosa

DON FERDINANDO CAPECE MINUTOLO DEI DUCHI DI SAN VALENTINO

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