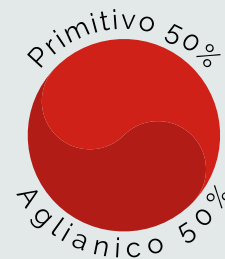




SELVATO

Bianco IGP Puglia



Selvato is the second wine produced in the Colli della Murgia, the first vintage of 1993. It is an authentic expression of our territory, a blend of Primitivo 50% and Aglianico 50%, two grape varieties that represent the essence of Apulian wine.

HARVEST	Hand-picked grapes. The grapes are de-stemmed and lightly pressed within 8 hours of the harvest. Primitivo: harvested in the first week of September. Aglianico: harvested in the second ten days of October.
FERMENTATION	About 8 - 10 days, in contact with its skins.
MALOLACTIC FERMENTATION	Yes
AGING	Separate aging, 12-18 months in steel tanks. Before bottling, the two wines are blended and then the bottle rests for another 8-10 months in the cellar.
SULFITES	~ 50 - 55 mg/L.
AGING POTENTIAL	4 - 6 years

Tasting Notes

Intense and deep ruby red color. The nose is intense and straightforward, rather complex, the floral notes are the background to fruity and tertiary scents that are very balanced with each other. Ripe cherry and light hints of plum alternate with toasted aromas. On the palate, Selvato is smooth, of medium alcohol content, medium freshness, and good tannic texture. It has a persistent finish that comes back hints of fruit.

Food Pairing

Selvato is a wine with a great personality. It represents the more authentic characteristics of Apulian wine. A rounded wine, intense and with a good structure.

TECHNICAL PAIRING Aging pecorino cheese of Murgia.

"HEART PAIRING" Zuppa del contadino.

"ROCK N' ROLL PAIRING" Caciucco alla livornese.

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