



# FICHIMORI



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**APPELLATION** Rosso IGT Salento (Typical Geographical Indication)

**GRAPES** A selection of hand-picked grapes cultivated in the vineyards of our Maïme estate in San Pietro Vernotico.

**VINTAGE** 2017

**FERMENTATION** The cold, pre-fermentation maceration on the skins at 41° Fahrenheit (5° centigrade) lasted for five days and aimed at extracting varietal aromas, color, and the softest elements of the grapes' structure. The juice was then run off the skins and fermented at a temperature of 66.4° Fahrenheit (18° centigrade).

**ALCOHOL** 12,5% vol.

**TASTING NOTES**

**Color** A ruby red tending towards purple.

**Aroma** Fragrant sensations of red fruit, raspberries and wild strawberries, along with delicate floral notes of dog roses and violets.

**Flavor** Fresh, pleasurable, soft, and with a fruity finish and aftertaste.

**SERVING TEMPERATURE** 46-50° Fahrenheit (8-10° centigrade).

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