



# 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** 2018

**FERMENTATION** Following the harvest of the grapes, the must underwent cold pre fermentation maceration (cold soaking) at a temperature of 5°C (41°F) for 5 days to extract the grape variety's aromas, color and softer phenolic compounds. The must was then racked and fermentation took place without the skins at a temperature of 18°C (64°F).

**ALCOHOL** 12,5% vol.

**TASTING NOTES**

**Color** Delicate ruby red with purple highlights

**Aroma** Notes of pomegranate, raspberries with delicate floral notes of dog rose and violets.

**Flavor** Fresh, pleasurable. On the palate it has a fresh, soft entry and fruity finish.

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

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