



FICHIMORI

Classification

Rosso I.G.T. Salento

Vintage

2019

Grape variety

A selection of hand harvested grapes grown in the vineyards of our Masseria Maïme estate in San Pietro Vernotico.

Vinification and aging

The must underwent cold pre fermentation maceration (cold soaking) at a controlled 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 raked and fermentation took place without the skins at a temperature of 18 °C (64 °F).

Alcohol content

12.5% by volume

Historical data

The Masseria Maïme estate is located in one of the most beautiful areas of Upper Salento not too far from the town of San Pietro Vernotico in the province of Brindisi. The estate covers an area of about 500 hectares (1,236 acres) with approximately 220 hectares (544 acres) planted with vineyards, 85 hectares (210 acres) of olive groves and the remaining acreage is farmland and woodlands. The property extends about 800-900 meters (2,625-2,953 feet) along the coastline forming a unique countryside of vineyards that lie between woodlands and pine forests and stretch out as far as the eye can see until they merge into the sea. The most prevalent varieties grown here are: Negroamaro, Primitivo, Chardonnay and Cabernet

Sauvignon. Fichimori is a truly unique wine, a red wine to be served chilled and it is very closely connected to its home territory in Salento, in past eras known as "The Garden of Italy" for the richness and variety of its fruits. This wine owes its name to one of the most delicious fruits native to this area, the fig, and in particular the fig with a reddish-purple color so intense it almost seems black hence its name in local dialect "moro".

Tasting notes

Fichimori is ruby red in color with light purple hues. On the nose fragrant aromas of cherries and pomegranate merge with delicate floral notes of dog rose. Its palate is fresh, pleasant, supple with a fruity finish.

