

IL MEDAGLIONE

ROSATO SALENTO IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 22 ha
Soil composition: clay, muddy
Training method: spurred cordon
Elevation: 125 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: East-West
Vines age: 10 years
Harvest time: end of September
First vintage: end '80s
Production: 200,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Negroamaro
Fermentation

Container: stainless steel vats
Length: 8-10 days
Temperature: 64-68 °F

Maceration

Technique: on the skins
Length: 10-12 hours

Aging

Container: stainless steel tanks
Length: 2 months
In bottle: 1 month



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 8.5 g/l
Acidity: 5.6 g/l
Dry extract: 37 g/l



FOOD PAIRINGS

Ideal with soups and delicate main courses. Perfect with cheese souffle, vegetables, and fish dishes.



TASTING NOTE

Characteristic bright cherry-red color. The nose is very fresh, fruity, and floral, with aromas of rose, geranium, strawberry, and cherry. On the palate, it is well-structured and dry, with lively acidity and a persistent fruity finish.

PRODUCER PROFILE

Estate owned by: Leone De Castris family
Winemaker: Matteo Esposito; consultant Riccardo Cotarella
Total land under vine: 400 ha
Winery production: 2,500,000 bottles
Region: Puglia (Italy)



LEONE DE CASTRIS
1665

