

Vigneti del Salento,
`Zolla` Malvasia Nera 2022
 Puglia, Italy



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| Grape Varieties | 100% Malvasia Nera |
| Winemaker | Danilo Gizzi |
| Closure | Diam |
| ABV | 14.5% |
| Residual Sugar | 5.8g/L |
| Acidity | 5.77g/L |
| Wine pH | 3.68 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Vegan |

PRODUCER

Vigneti del Salento, is part of the Fantini group, founded by Valentino Sciotti in 1994 to produce top-quality wine from Abruzzo and (later) southern Italy as a whole. These Puglian wines are made at two wineries in the province of Taranto, on the western flank of Salento, by resident winemaker Danilo Gizzi and consultant winemaker Filippo Baccalaro. Filippo, a native of Piemonte, has been working in Puglia for almost two decades. He was originally attracted to the region by the rich, ripe flavours of the grapes that grow there. Filippo consistently aims to capture these flavours with minimal use of technology but a lot of know-how. The resulting wines are expressive of their site yet also carry the style of Fantini's other exceptional wines.

VINEYARDS

The vineyards for this wine lie a short distance east of Taranto in the Salento Peninsula on red clay soils which are rich in iron, minerals and nutrients. The sea breezes from the nearby Ionian Sea assist in developing delicate flavours in the grapes.

VINTAGE

The 2022 vintage was rainier than usual, with 549mm of rainfall, compared to the average of 458mm. Temperatures were on the same levels as the previous year apart from June, which was warmer than average, resulting in riper grapes in some plots. Overall, it was a very generous and healthy vintage, with higher production levels compared to the year before but still in line with the average.

VINIFICATION

The grapes were destemmed and gently crushed upon arrival at the winery. Maceration and fermentation took place at a controlled temperature for 8-10 days with regular pump overs. Following fermentation, the wine was racked off and underwent malolactic fermentation in stainless steel tanks. The wine was then aged in a mixture of used American oak barrels and French oak barriques for 4-5 months.

TASTING NOTES

With hints of cherries and enriched with pleasant notes of clove, this wine offers a complex and inviting bouquet. With its intense ruby red colour this full-bodied wine is pleasantly soft, striking with a remarkable freshness on the nose, followed by great complexity on the palate.