Tenuta Serranova, Ottavianello di Ostuni DOP 2023

IVL0512023

Agricole Vallone

— Puglia, Italy

Ottavianello is the name given to the Cinsault grape in southern Italy, and the tiny Ostuni DOP is the only one in Italy dedicated to the grape. The Tenuta Serranova estate is one of its leading producers.

Production

At the Tenuta Serranova estate there are just 3 hectares of Ottavianello bush vines planted in clay-limestone soils. The grapes are hand-harvested in the first half of September, and undergo fermentation at controlled temperature for 15-20 days in stainless steel. The wine is then refined in concrete tanks, and for 3 months in bottle.

Tasting note

Vibrant aromas of red berries, violets and a hint of spice. The palate has bright, crunchy redcurrant characters, supple tannins and juicy acidity.

Food Match

Grilled meat dishes, casseroles and rich tomato sauces. Perfect served lightly chilled as a summer red too.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Ottavianello di Ostuni DOP

Winemaker:
Marco Mascellani

Grape Varieties:
Ottavianello 100%

Suitable for:
Vegetarian

Bottle Barcode:
8018978821086