Vallone Graticciaia, Salento IGT 2019

IVL0112019NEW

Agricole Vallone

— Puglia, Italy

One of Puglia's most acclaimed reds from sun-dried Negroamaro grapes - only produced in outstanding years and in limited quantities.

2022 Vintage

Decanter World Wine Awards Bronze 2024

Production

Graticciaia is made exclusively from Negroamaro grapes cultivated in Vallone's Flamino Estate in Puglia. The estate is surrounded by century old olive groves that slope gently down to the Adriatic. It covers 310 hectares with 110 dedicated to Brindisi DOC and to Salento IGT wines. All Vallone's vineyards are planted at an average density of 4,500 vines per hectare, and they contain both newly-planted blocks as well as sections over 50 years old, especially of head-trained vines; this mixture ensures a balanced production and one of high quality. The meticulously graded Negroamaro grapes are laid out on straw mats to sun dry in the exceptional Castel Serranova climate. The grapes lose part of their liquid, thus enhancing their flavour prior to fermentation. The grapes are then carefully vinified and matured for 12 months in French oak tonneau. The result is a massive, generous, and opulent wine, which is only produced in outstanding years.

Tasting note

An outstanding wine with rich, complex aromas of black cherry fruit, cassis, tobacco, chocolate and orange peel. The palate is generous showing opulent, nuanced blackberry fruit and a hint of spice. Richly flavoured yet elegant with a delicious savoury, meaty twist on the intense and long, lifted finish.

Food Match

Drink with fine fillet steak in a rich red wine sauce.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Salento IGT

Winemaker:
Marco Mascellani

Grape Varieties:
Negroamaro 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
NONE