



# MONTE DIDIO

## OSTUNI

Ostuni is a Merlot produced in Apulia. The label is inspired by this apulian white city whose heraldic symbol is represented by three turrets.

The Merlot produced in these lands has an intense red color with captivating purplish nuances. On the nose hints of raspberry and violet. On the palate it has hints of cherry and plum cherry and plum on the palate.

The harmonious and persistent taste is typical of Apulian wines.

NAME	OSTUNI- Puglia Merlot IGT
APPELLATION	Typical Geographical Indication
REGION	Apulia
GRAPE VARIETY	Merlot
TRAINING SYSTEM	Apulian sapling
SOIL COMPOSITION	Predominantly clay-limestone soils.
PERIOD OF HARVEST	September
WINEMAKING	Cold pre-maceration for 5 days. Maceration for 15 days to extract pigments and flavors from grapes skins. Fermentation is carried out with pumping and punching at 15°-20°, malolactic completed. Aging in steel.
ALCOHOL DEGREE	13% VOL.
FINING	Refining in Stainless steel silos
FOOD MATCHING	Soups, braised meats, in particular baked rabbit.
SERVING TEMPERATURE	18° C
WINE CHARACTERISTICS	The wine has a ruby red color. Harmonious and persistent. The nose is fruity with notes of raspberries, red fruits and violets. The wine is soft, with velvety tannins and scents of red fruits and spices.

