

## Bocca di Lupo, Castel del Monte, Tormaresca

Puglia, Italy



### Producer

New World wines from the Old World: first settled by the Greeks in the 8th c BC, over the centuries Puglia has been colonised by Romans, Turks, Slavs, Normans & Spaniards. Evidence of this long history is seen in the region's ancient coastal towers overlooking the Adriatic Sea – hence the name, Tormaresca. Acquired by Antinori in 1998 as the Puglian gem of their collection. The philosophy is to produce great wines from indigenous varietals that date back to the Magna Grecia, when all Southern Italy was known as Enotria – the land of wine. Tormaresca leads Puglia's modern renaissance by combining classic winemaking with the latest viticulture techniques to create exceptional wines.

### Tasting Notes

Bocca di Lupo has a bright and intense ruby red color. The nose expresses hints of red fruit such as morello cherry, currant and ripe pomegranate; The complex is completed by spicy hints of white pepper and licorice accompanied by balsamic notes of thyme and eucalyptus. On the palate it is graceful, with lively tannins but silky. Long and persistent finish with pleasant sensations of freshness and complexity. A wine that It gives a glimpse of excellent aging potential.

<b>Product code</b>	AI66ZZRC
<b>Grapes</b>	Aglianico
<b>Country</b>	ITALY
<b>ABV%</b>	14.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Tormaresca
<b>Vintage</b>	2020



Organic



Vegetarian



### Viticulture

The estate is located in the countryside of Minervino Murge in Apulia, the DOC region of Castel del Monte in the region of Apulia. The estate's 140 hectares of vines are planted at about 300 metres above sea level. The soils are primarily made up of calcareous clay and 'Pietrabilanca' refers to the shallow lying, limestone rocks that the farmers hit while ploughing the fields and that are typical of the area. Winters can often be harsh and even in summer, due to the altitude and the sea breezes, the temperature fluctuations in the vineyard can be significant.'

## Winemaking

The harvest was carried out manually in boxes and each bunch was subsequently selected on the sorting table. The alcoholic fermentation took place in truncated conical stainless steel vats at a controlled temperature of 28 °C. The maceration lasted for 15 days with punching down interspersed with délestage and short pumping over in order to obtain a gradual and delicate extraction. During this phase we have chosen to remove a good part of the grape seeds to prevent them from bringing sensations Astringent. After fermentation, the wine was transferred to oak barrels French, where it had place the malolactic fermentation and the necessary aging. After bottling Bocca di lupo has remarried at least one year in bottle.