MASSERIA LI VELI · ITALY

ASKOS Malvasia Nera Salento, 2023

Salento IGT, Brindisi, Salento - Puglia

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Malvasia Nera	14.5%	2023 · 750 ml

STILL

Tasting notes

Appearance: Ruby red. Nose: Dried violet, currant and plum, layered with candied orange peel, spice and cocoa. Palate: Rounded and supple, with red-fruit flavours and soft, velvety tannins. A warm, balanced palate. Finish: Long, with dark chocolate and a gently bitter herbal note.

About the wine

Malvasia Nera from vines over 20 years old, on clay-sand soils, is picked in mid-September and fermented on its skins in French oak vats at 22–28°C, then matured for several months in French oak barrels and barriques. The ASKOS range, named after an ancient Greek wine vessel, revives Puglia's native grapes.

Winemaking

MATURATION	Matured in French oak

Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	Up to 10 years
FOOD PAIRING	· Grilled lamb, roast pork, meat pasta. · Avoid: Raw seafood, very spicy or sweet dishes.

Say it: Masseria Li Veli: mahs-seh-REE-ah lee VEH-lee; Salento: sah-LEN-to; Malvasia Nera: mahl-vah-ZEE-ah NEH-rah

Imported and distributed in Vietnam by Vinoteka · vinoteka.vn