

Vigneto Giardinelli Salice Salentino



Producer: Agricole Vallone
Winemaker: Graziana Grassini
Country of Origin: Italy
Region of Origin: Puglia
Grapes: Negroamaro 100%
ABV: 13%
Case Size: 6x75cl
Vintage: 2012
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

Warm, generous, characterful southern Italian red from one of Puglia's great estates.

Tasting Note

The nose is ripe and openly fruity with hints of liquorice and raisins. The palate has a touch of spice, somewhat Syrah-like, to balance the black fruit and ripe tannins. A wonderful balance of sweet ripeness and bitterness, typical of Negro Amaro, held together by fresh acidity and given added complexity by a touch of spicy oak.

Producer Details

Founded in 1943, this family owned producer owns 600 hectares over three estates in the Salento peninsula. Vineyards cover 170 hectares, the rest are planted with a plethora of other agricultural crops, including some of the oldest olive groves in the country. Supported by viticulturalist Donato Lazzari, the Vallone sisters produce wines consistently rated amongst the best in Puglia. Agricole Vallone has two different winemaking facilities, each with the most advanced, up-to-date equipment. The Flaminio estate, near Brindisi, houses the cellar where all the wines are vinified, while the Copertino cellar, in the province of Lecce, carries out the process of maturation in oak, both large 'botti' and small French oak barrels. Both 2001 and 2003 vintages of Graticciaia were awarded 'Tre Bicchieri' in the Gambero Rosso 'Wines of Italy' guide, one of only 7 wines in Puglia to receive Italy's most high profile wine accolade.

In The Vineyard

From a blend of rigorously selected Negroamaro grapes, with a touch of Malvasia Nera to add complexity and elegance. The grapes are hand harvested from estate vineyards on the 'Iore' estate in San Pancrazio Salentino, where deep chalk-clay soils predominate. Here the vines are on average 40 years' old and trained in the traditional bush system known as 'alberello' as well as 'spalliera'.

In The Winery

Grapes are crushed and given 70 hours skin contact; free run juice and soft pressing only. Selected yeasts are used for fermentation in stainless steel vats controlled at 25 - 30 degrees for 5 days. The wine is matured for 8 months in 50 hectolitre Slavonic oak casks and filtered using natural decantation / refrigeration methods before bottling.

Awards & Press

2010 Vintage: Sommelier Wine Awards 2014 - Bronze

Food Recommendations

The perfect accompaniment to Italian tomato pasta dishes. Also great with red meats, such as hot roast beef and grain mustard, or perhaps a bean and lentil casserole.