

# MORELLA



## ***Mezzogiorno IGT Bianco Salento***

The original vine material is from 2 vineyard selections of Fiano from Campania. The vineyard was established in 2005 and is located next to the bush vine Primitivo vineyards in Manduria. The soils are red sandy clay over limestone, unusually combined with particles of quartz, particularly in this part of the vineyard.

### **Harvest and Fermentation**

The grapes were hand picked in small boxes early in the morning and chilled over night. The bunches were pressed whole in a vertical basket press. The juice had a slight sedimentation without use of enzymes, then was fermented directly, a part in large oak and the other in stainless steel. After 7 months of lees stirring the wine was racked then passed through a light filtration before bottling.

### **Wine style**

Mezzogiorno has a floral nose with hints of citrus and some toasty oak. The mouth is rounded nectarine fruit with a long crisp lemon mineral finish.

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## ***Mezzanotte IGT Rosso Salento***

The Primitivo is sourced from 40 year old bush vines. The additional varieties belong to the vineyard which was established in 2005 and is located next to the bush vine Primitivo vineyards in Manduria. The soils are red sandy clay over limestone.

### **Harvest and Fermentation**

The Primitivo is the major part, about 75% and was allowed to slightly shrivel on the vine. This type of grape is normally destined for the sweet red “ricioto” styles. Instead it was *co fermented* with Cabernet Sauvignon, Negroamaro, Petit Verdot in small open fermenters. The wine was pressed with the basket press and matured in oak barrels. After about 7 months the wine was racked then passed through a light filtration before bottling.

### **Wine style**

Mezzanotte has a distinct ripe berry fruit nose with hints of peper. The mouth is initially ripe fruit followed by a balanced herbal tannin finish.