



FICHIMORI



Classification

Rosso I.G.T. Salento

Vintage

2020

Grape variety

A selection of grapes grown in the vineyards of the Masseria Maìme estate located in S. Pietro Vernotico

Vinification and aging

Harvested grapes were immediately destemmed and delicately crushed. The must underwent cold pre fermentation maceration (cold soaking) at a controlled temperature of 5 °C (41 °F) for 5 days to extract the grape variety's aromas, color and softest phenolic compounds. The must was then racked, and fermentation took place without the skins at a temperature of 18 °C (64 °F). The wine was aged for several months in stainless steel, then bottled and released for sale.

Alcohol content

13% by Vol.

Historical data

The Masseria Maìme estate is located in one of the most beautiful areas of Upper Salento not too far from the town of San Pietro Vernotico in the province of Brindisi. The estate extends along the coastline forming a unique countryside of vineyards that lies between woodlands and pine forests stretching out as far as the eye can see until blending into the sea. The most prevalent grape varieties grown here are Negroamaro, Primitivo, Chardonnay and Cabernet Sauvignon. Fichimori is a truly unique wine, a red wine to be served chilled and it is very closely connected to its home territory in Salento, in past eras known as "The Garden of Italy" for the richness and variety of its fruits. This wine owes its name to one of the most delicious fruits native to this area, the fig, and in particular the fig with a reddish-purple color so intense it almost seems black hence its name in local dialect "moro".

Tasting notes

Fichimori is ruby red in color with light purple hues. Its nose presents impressive, sweet fruity notes of raspberries, blueberries and strawberries followed by delicate sensations of violets. On the palate, it's fresh and pleasant, defined by a soft entry and fruity finish.