



ELOQUIO 2023

MALBECH

DENOMINATION

IGT Puglia



GRAPE VARIETY

100% Malbech



VINEYARDS OF ORIGIN

7-year-old Malbech vineyards located in the municipality of Orta Nova



GROWING SYSTEM

Guyot, 4,430 plants per hectare



HARVEST PERIOD

Beginning September



SOIL

Loose clay with rich mineral content

VINTAGE 2023

The vintage 2023 for Malbech was characterized by unstable weather: a milder winter than usual triggered the vines to wake up on April 10th. In spring, frequent rainfall ensured good water reserves, although complicating the phytosanitary management of the vineyards. A hot but not excessive summer with sunny days and relatively cool nights allowed for a slow and steady grape ripening process without causing water stress. This climate enabled the grapes to mature ideally, achieving a good balance between phenolic and technological maturity. The harvest took place around September 10th. Thus, a wine that is slender, yet complex was born.

WINEMAKING

The grapes are softly pressed, and then the alcoholic fermentation takes place with maceration for 12 days at 75°F. During this phase, the extraction of anthocyanins and tannins is favoured by delicate and frequent punching-down operations. After racking, the wine is transferred to steel tanks where malolactic fermentation occurs.



MARIA
FARETRA

AGING

The wine ages on the lees in steel tanks for the first 6 months. Subsequently, it is racked and transferred back into steel tanks, continuing the aging process without lees for another 3 months. After this period, the wine is bottled and left to rest in glass for an additional 6 months.

COLOR

Ruby red with violet reflections.

AROMA

Notes of red fruit accompanied by spicy hints of cinchona and rhubarb.

ON THE PALATE

Long persistence, with fine and well-integrated tannins.

ALCOHOL CONTENT

13,5% vol

PAIRINGS

Excellent when paired with grilled red meats, game, salmon, mackerel, porcini mushrooms, and semi-aged to aged cheeses.