MARIA
FARETRA

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.

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.

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