

The prestigious Wine

of the "Terra di Mezzo"



AL-MALIK

ROSATO - DAUNIA I.G.P.

Variety: 60% Aglianico, 40% Malvasia nera

Vineyards altitude: 200 m a.s.l.

Soil characteristics: chalky-marl soil, clayey, rich in skeleton.

Space density: 5000 plants/hectare average.

Growing system: simple curtain (single Guyot).

Yield: 7 tons/hectare - *Juice yield:* 65%.

Time and management of harvest: end of September. Only hand-harvest on 15 Kg boxes.

Wine-making: Al Malik comes from strict selection of Aglianico and Malvasia nera, black grape varieties, by direct pressing. Refining on yeast and fermentation under controlled temperature.

Ageing: 10 months in stainless steel tanks with micro-oxygenation and control of temperature and batonnage on noble lees. Follows 3 months of bottle ageing before release.

Alcohol content: 13% vol

Organoleptic characteristics: sunny wine, happy and friendly, varietal and fruity, with strawberry and raspberry notes.

Food pairings: Soft yet with discernible acidity, Al-Malik is perfect with all types of rich pasta dishes. Its good structure, low in tannins, also makes it an excellent accompaniment to fish dishes, especially richly seasoned and spicy baked fish. Delicious for aperitifs.

Serving temperature: 8/10 °C

Al-Malik it is a wine low content of sulphites. Is made entirely from our own grapes, vinified and bottled in our own winery.