



# Verso

## Verso Rosso Salento IGT

(VAIR-so sah-LAIN-toh)

Verso is a very full-bodied, luscious wine made with a small percent of 'appassimento', or raisined, grapes. It comes from the same terrific people who make Casa Contini. The grapes are grown on two non-contiguous crus, with about 8,000 cases total made, which is, of course, very small for Puglia. Rich and dark in color, with vibrant spice flavors, it is a hedonistic experience that captures the polished side of Negroamaro and Primitivo.



LOCATION

**Puglia, Italia.**  
(Town of Salento)  
120 hectares. 200-350 meters.



SOIL

Mixed Clay.



ESTATE

**Verso.**



VINE

Bush-trained vineyards.  
3,000 vines per hectare.  
1 bottle per plant average yield.



WINEMAKER

**Alessandro Botter.**  
(ah-lay-SAIN-dro  
BOW-tehr)



VINIFICATION

Fermentation in temperature  
controlled stainless steel tanks.



VARIETALS

60% Negroamaro,  
35% Primitivo,  
5% Malvasia Nera.



BARREL

Slavonian oak.



RESIDUAL SUGAR

10 grams per liter.



MATURATION

6 months in the barrel.  
3 months in steel (after oak maturation).  
3 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

8,000 cases.



ALCOHOL

14% by volume.



FOOD PAIRING

Duck breast, olive tapenade and  
figs with soft cheese.



Wine Spectator

Top Value

"Shows a pretty palate of  
creme de cassis, licorice  
and sweet smoke."



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