



## FICHIMORI

### Classification

Rosso I.G.T. Salento

### Vintage

2021

### Grape variety

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

### Vinification and aging

Harvested grapes were immediately destemmed and delicately crushed. The must underwent cold pre fermentation maceration 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

13.5% by Vol.

### Historical data

The Masseria Maïme 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, Syrah, Cabernet and Chardonnay.

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. The nose is dominated by notes of red fruit, especially strawberries and raspberries, that follow over to delicate aromas of wild roses. On the palate it is fresh, savory and smooth characterized by a soft attack and fruity finish.

