

## Valle dell'Asso Jonico

Cantina Fiorentino is located in the heart of Salento, between the rocky views of the Adriatic and the sandy expanses of the Ionian Sea. The winery was founded in 2014 in Galatina, in the Lecce province, incorporating a wide range of organic Salento wines produced according to the most advanced principles of environmental sustainability.

Led by Pierantonio Fiorentino, entrepreneur in the fields of renewable energy and biosustainability, historic Cantina Fiorentino and Cantina Valle Dell'Asso produce exclusively organic wines. They are committed to respecting and safeguarding the environment, minimizing the consumption of fossil fuel through buildings and systems with very low energy consumption.

Jonico offers a typical nose of Negroamaro, with notes of blackberry, violet, and macerated sour cherries. Delicate hints of oak come from short aging in  $2^{nd}$  and  $3^{rd}$  use barriques. On the palate, the wine is fresh and persuasive with strong tannins, without being aggressive. Ideal for the whole meal, and pairs splendidly with roasted pork, fish stews, and grilled fish with Mediterranean sauces.

GRAPES 100% Negroamaro

LOCATION OF Agro di Galatina VINEYARDS

ALTITUDE 75 m a.s.l.

TYPE OF 100% Certified Organic PLANTING

VINE Spurred cordon TRAINING

PLANTING 5,000 vines per hectare DENSITY

AGEING Stainless steel followed by 4 months

in French oak barriques

ABV 13.5%

OENOLOGIST Pierantonio Fiorentino



