

# sètale

## ALEATICO PASSITO Indicazione Geografica Protetta PUGLIA



The wine is ruby red with a bouquet of dried plum and cherry jam, on a bed of withered rose, myrtle, and balsamic notes. A full, enveloping sip with balanced sweetness and a long, fruity progression.



We recommend pairing it with a cherry tart.



**BORGOTURRITO**  
viticoltori dal 1890

### TECHNICAL SHEET

**DENOMINATION** ALEATICO PASSITO IGP PUGLIA

**GRAPE VARIETY** 100% Aleatico

**ALCOHOL CONTENT** 14.5 %

**SERVING TEMPERATURE** 14° C

**FORMAT** 375 ML

**SOIL** Medium-textured soil tending toward clay

**PLANT DENSITY** 4,347 vines per hectare

**TRAINING SYSTEM AND PRUNING** Espalier with Guyot pruning

**YIELD** 1.8 kg of grapes per vine

**HARVEST TIME** Last decade of August

**HARVEST** Hand picking, in 15 kg crates

**DRYING** on racks outdoors for 15 days

**VINIFICATION AND AGING** Red vinification with stainless steel tanks, aging in barrel for 12 months and aging in bottle for 12 months