

Elegance and
enveloping softness.

Mark Alessio



A·MANO
ALEATICO DI PUGLIA
VINO PASSITO
Harvest 2010

A·Mano Aleatico Passito comes from a one-hectare vineyard of pure Aleatico, Puglia indigenous grape, located in Gioia del Colle, South of Bari that grows on sandy soil, rich in minerals with an excellent drainage.

The grapes were harvested by hand into small boxes. They dried slowly for five weeks under strict temperature and humidity control during which they continued to develop flavor. Once crushed, the grapes were chilled to 18°C and fermentation proceeded slowly.

The wine was then aged in old 727 liters casks made from chestnut and cherry wood. The oak gave no flavor but balanced the aromas.

A·Mano Aleatico immediately shows elegance and enveloping softness. Deep ruby red in color with perfumes of red rose petals and dried cherries. These aromas give way to a dark, black cherry and spice character on the palate with rounded tannins. Sweet and luscious but not cloying, it has dried fruit and cinnamon perfumes on the finish.

We love to match our passito with traditional almond cookies, but you will discover his real character is with aged cheese.

Welcome to Puglia.

