

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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'Rudiae'- Primitivo Salento IGP

Rudiae is the name of the ancient messapic town where was born the latin poet Quinto Ennio and where the present city of Lecce, capital of the Salento baroque, was founded in later times. Flat, red wine produced with Primitivo grapes, harvested at maturity.

Plants per hectare: 4.700 – 4.900 (1.900 – 1.980 per acre).

Yield per hectare: 7.000 – 8.000 kg (15.430 – 17.600 pounds per acre).

Type of harvest: manual, with individual choice of grapes.

Vinification: in red, with 10-12 days contact between the skins and the must at 28-30 C.

Type of Containers: 50% in big wood barrel, 50% in vitrified cement, thermo-conservation.

Organoleptic Examination: deep ruby red.

Taste: dry, warm and delicate.

Perfumes: ample and persistent with hint of prunes, cherries, liquorice.

Accompaniments: excellent with red meat, game, and seasoned cheeses.

Drinking temperature: 18C. Should be opened at least one hour before serving.

Alcohol: 14%



VIGNETI REALE

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