

FARFALLE PUGLIA



This exclusive red wine is again a blend of three high-quality Italian grapes. The Primitivo (33,3%), the Negroamaro (33,3%), and the Nero di Troia (33,3%), all from the beautiful and picturesque village of Puglia, where the vines have an average age of 25 years.

The Primitivo grape, harvested end of August, adores the sun and gives a deep and powerful wine reminiscent of black prune and cherry. It provides a delicious, full and elegant flavour. The Negroamaro is harvested mid-September and also creates a powerful red wine with on one hand a 'garrigue style', and on the other hand a fine but bitter aftertaste with flavours of chocolate. To keep this wine perfectly balanced we also bring the Nero Di Troia to this blend. It is harvested in October and beneficiaries with a late maturation because of the fruit tannins it provides to this wonderful taste.

Each grape is vinified separately. The grapes will not be crushed in this unique process which brings an optimal extraction of colour. We also apply the techniques 'remontage' and 'delestage' in the first phase of the fermentation. This gives us invigorating and soft fruit tannins but also a more complex aroma. After the malolactic fermentation, the three wines are blended together to an inspiring and seductive wine.

50% of this blend is matured for over 12 months on French and American oak barrels. The other 50% is kept in cuves of stainless steel. After the final blend, the wine is bottled and kept closed for at least another month to become the most brilliant wine, Le Couchon RED.

This gem has a deep burgundy colour with delicious hints of blueberry, blackberry, red berries and cinnamon. Because of the aging in oak barrels this wine also has a spicy touch to it. It is full and tasty with a perfect balance between delicate ripe fruit and refined wooden tannins. The aftertaste is long and soft and has a pleasantly sour undertone.

A divine and refined red wine to be paired with red (grilled) meat, but also game meat, delicious rich pasta, and matured cheeses.

Alcohol 13,5%

DESIGNATION OF ORIGIN

Puglia

GRAPE VARIETALS

Primitivo (33.3%)

Negroamaro (33.3%)

Nero di Troia (33.3%)

PRIMARY FLAVOURS

Blackberry, Plum, Spices, Earthy Notes