

AMATIVO

I.G.T. SALENTO • PRIMITIVO, NEGROAMARO

PRODUCTION AREA

Guagnano (Le), Sava (Ta), Manduria (Ta).

TRAINING

Cordon-trained spur-pruned and head-trained (alberello, 5,000 plants per hectare).

HARVEST

Primitivo in early September, Negroamaro in late September.

VINIFICATION

After being destemmed and crushed, the must is macerated with skin contact for 12-15 days during which délestage is employed on a daily basis. Fermentation is carried out at 26°C.

AGING

Once malolactic fermentation is completed, the wine is aged in barrique for approximately 12 months.

AGING POTENTIAL

When vinified as a monovarietal wine, Negroamaro will surprise and reward the collector over 4-6 years.

SERVING TEMPERATURE

18°C. (64°F).

