

FANÒI

I.G.T. SALENTO • NEGROAMARO

PRODUCTIONS AREA

Guagnano (Le).

TRAINING

“Pugliese” head-trained.

HARVEST

First week of October.

VINIFICATION

Fermentation at 24°C., 15 days of maceration with daily delestage during the first 4 days.

Malolactic fermentation in barriques.

AGING

In new and once-used barriques for 12 months.

Aged in bottle for no less than 12 months.

AGING POTENTIAL

The wine is ready to drink but will reach the peak of its evolution in 6-8 years.

SERVING TEMPERATURE

18°C. (64°F).



CANTELE
MEDITERRANEA
RACCONTO CHE TORNA E RINISCE