

NEGROAMARO

I.G.T. SALENTO • NEGROAMARO

PRODUCTION AREA

Guagnano (Le).

TRAINING

Cordone-trained spur-pruned (4,500 plants per hectare).

HARVEST

Mid-September.

VINIFICATION

After being destemmed and crushed, the must macerates with skin contact for 6-7 days. Fermentation is carried out at 24-25°C.

AGING

The wine is then aged in stainless-steel vats until bottling.

AGING POTENTIAL

This wine is ready to drink, with delicate aromatic evolution over the next 2-3 years. As the wine ages, its flavors will evolve as its tannin mellows.

SERVING TEMPERATURE

16°C. (61°F).

