

I.G.T. SALENTO • NEGROAMARO

#### PRODUCTION AREA

Guagnano (Le).

#### TRAINING SYSTEM

Cordon-trained spur-pruned.

#### HARVEST

Last ten days of August.

#### VINIFICATION

After the grapes for the base wine are hand-harvested in small crates, whole-cluster pressing gives the must its classic rose hue. After pressing, the yield of the must is reduced by nearly 50%. Fermentation is then carried out at 16° C. The wine is then racked to remove any solids and aged on its lees for roughly 60 days.

#### TIRAGE

Following the second fermentation, the wine was aged on its lees for 60 months.

#### DOSAGE

No added liqueur.

#### SERVING TEMPERATURE

6-8° C. (42-46° F).

