

TERESAMANARA

I.G.T. SALENTO • NEGROAMARO

PRODUCTION AREA

Guagnano (Le).

TRAINING

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

HARVEST

Late September.

VINIFICATION

After being crushed, the must is macerated with skin contact for 12-15 days. 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 on its own, Negroamaro will surprise and reward the collector over 4-6 years.

SERVING TEMPERATURE

18°C. (64°F).

