

# 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).

