

VARIUS

I.G.T. SALENTO • SUSUMANIELLO, NEGROAMARO

PRODUCTION AREA

Guagnano (Le), Campi Salentina (Le).

TRAINING

Spur-pruned cordon-trained (5,000 plants per hectare).

HARVEST

Susumaniello: in early September;
Negroamaro: mid-September.

VINIFICATION

After being destemmed and crushed, the must macerates with skin contact for 6-8 days. Fermentation is carried out at 22-24° C.

AGING

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

AGING POTENTIAL

This wine is ready to drink, with delicate aromatic evolution over the next 5-6 years.

SERVING TEMPERATURE

18°C. (64°F).

