

NERO*IGP Salento Rosso*

The name of the wine refers to its main grape, Negroamaro, composed of the terms 'Niger' and 'Mavros', both meaning indeed 'black'. Nero contains the mystery and magic of the night, when the senses intensify and the perception of everything around us blends with darkness and its majestic quiet.

Grape varieties: Negroamaro and Cabernet Sauvignon

Area of production: Salice Salentino (LE)

Vineyard: 4,50 ha

Soil type: alluvial, medium consistency with calcareous areas

Growing system: cordon spur and Guyot

Density: 5.000/5.700 plants per ha

Yield per Ha: 5,00 t/ha grapes

Production process: manual harvesting and further selection of the grapes on a sorting table. Destemming and soft pressing. Maceration for 12-15 days at 28°C. Fermentation in stainless steel tanks at controlled temperature. Maturation in French barriques and then in 30 hl oak barrels. Refined in bottle.