

NERO*IGP Salento Rosso*

Grape varieties: Negroamaro and Cabernet Sauvignon

Area of production: Leverano (LE) and Salice Salentino (LE)

Soil type: alluvial, average mixture with areas of limestone

Growing system: cordon spur

Density: 5.000/5.500 plants per Ha.

Yield per Ha: 5,00 T/Ha. grapes

Production process: de-stemming 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.

Organoleptic characteristics

Colour: intense ruby red colour with pleasant garnet highlights.

Bouquet: aroma of tiny red fruits and spices with hints of vanilla and liquorice.

Taste: soft and harmonic with matured tannins in a rich and well-structured body; persistent finish.

Service temperature: 18 °C