IGP Salento Aglianico Rosso



The reverential respect for Mother Earth and our commitment not to modify its delicate balance are essential points of our philosophy that reflects in the name of this wine. We have an ancestral bond with Earth and in return, Earth gives us its best fruits.

Grape varietals: Aglianico

Area of production: Salice Salentino (LE)

Vineyard: 3,90 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. Stems are removed and the berries softly pressed. Maceration for 8-10 days at 25 °C. Fermentation in stainless steel tanks at controlled temperature. Maturation in French barriques, then in 30 hl. oak barrels. Refined in bottle.