

# Wines from the heart of Salento



FEUDI DI GUAGNANO

## Cupone

Salice Salentino Doc Rosso Riserva

### TASTING NOTES

A particularly bright and full-bodied red wine having a unique and austere character due to the blend of Negroamaro and Black Malvasia. Walnut husk and Mediterranean herbs in the nose. Soft tannins and balsamic hints on the palate.

### DESCRIPTION > PRODUCTION METHOD

#### ORIGIN OF THE NAME

Perhaps the district known as Cupone is the most mysterious place in Guagnano. Its name probably comes from the features of the soil that is rich in subsidences, chasmes and underground rivers.

#### PRODUCTION ZONE AND HARVEST TIME

Guagnano – Manual harvesting carried out on the second ten days of September

#### AT THE WINERY

The grapes macerate and ferment for two weeks. The resulting wine is aged for 24 months, 12 of which in 5 hl French oak barrels.

#### AGEING POTENTIAL

Fine age-worthy red wine. Only the best vintages are bottled and only five years after the harvest. Ready to be drunk after one/two months of bottle ageing, it can be kept for six/seven years.

### ADDITIONAL INFORMATION > TECHNICAL SHEET

#### WINE PROFILE

**Grape Variety:** Negroamaro 90% - Black Malvasia 10%

**Alcohol:** 13,5% by vol.

**Yield per hectare:** 8,000 bottles (4,000 – 5,000 vines per hectare)

**Age of the vines:** 40/50 years old

**Vine Cultivation Method:** alberello (head training system)

