

*Wines from the heart of Salento*



FEUDI DI GUAGNANO

## DieciAnni

### Negroamaro IGT Salento

#### TASTING NOTES

Intense red wine with a strong bouquet of plum and cherry. It has a full-bodied and well-balanced taste with spicy and slightly toasted hints.

#### DESCRIPTION > PRODUCTION METHOD

#### ORIGIN OF THE NAME

DieciAnni is the name of some very particular wines: ten years of tastings and tests in fact were necessary to get the perfection of these extraordinary wines.

#### PRODUCTION ZONE AND HARVEST TIME

Guagnano – Manual harvesting on the second ten days of September

#### AT THE WINERY

After crushing and de-stemming the grapes, the mass containing the must macerates for about 10 days at 26-28° C. A six months' ageing in barrique (new and used) gives this wine a really complex sensorial profile.

#### AGEING POTENTIAL

This wine is ready about three months after the bottling. Its organoleptic properties remain unaltered for at least two/three years.

#### ADDITIONAL INFORMATION > TECHNICAL SHEET

#### WINE PROFILE

**Grape Variety:** Negroamaro 100%

**Alcohol:** 13% by vol.

**Yield per hectare:** 9,000 bottles (5,000 vines per hectare)

**Age of the vines:** 25/30 years old

**Vine Cultivation Method:** cordon training

