

Wines from the heart of Salento



FEUDI DI GUAGNANO

DieciAnni

Primitivo IGT Salento

TASTING NOTES

Dense red wine with intense purplish tones. Full-bodied and persistent in the nose, with an intense and elegant aroma. Hints of liquorice in the mouth.

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

North Salento – first ten days of September

AT THE WINERY

The grapes macerate and ferment for one week in some stainless steel tanks. The wine ages for three months in French oak barrels.

AGEING POTENTIAL

Ready to be drunk, it has an interesting development in the following two/three years.

ADDITIONAL INFORMATION > TECHNICAL SHEET

WINE PROFILE

Grape Variety: Primitivo 100%

Alcohol: 13,5% by vol.

Yield per hectare: 8,000 bottles (4,000/4,500 vines per hectare)

Age of the vines: 35/40 years old

Vine Cultivation Method: alberello (head training system)

