

Wines from the heart of Salento



FEUDI DI GUAGNANO

DieciAnni

Salice Salentino Doc Rosso

TASTING NOTES

Its intense red colour with garnet-coloured notes is due to the long maceration of the grapes. The sensorial profile is complex and delicate: sensations sweeping from ripe red fruit jam to the typical hint of bitter almond.

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

The Negroamaro and Black Malvasia (only a small percentage in our vineyards, in accordance with the tradition) grape bunches are crushed and de-stemmed together: the involvement is absolute. The long maceration of the two grape varieties and 6 months ageing in French oak barrels give a remarkable personality to the wine.

AGEING POTENTIAL

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

ADDITIONAL INFORMATION > TECHNICAL SHEET

WINE PROFILE

Grape Variety: Negroamaro with a small percentage (about 2-3%) of Black Malvasia

Alcohol: 13% by vol.

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

Age of the vines: 25/30 years old

Vine Cultivation Method: cordon training

