



Le Camarde

Negroamaro & Primitivo Rosso IGT Salento

TASTING NOTES

When young, it is a dense ruby-red wine with ripe red fruits sensations. Its evolution presents hints of liquorice, juniper and china root. Soft and caressing tannins.

DESCRIPTION > PRODUCTION METHOD

ORIGIN OF THE NAME

Camarda is one the most ancient district in Guagnano. Feudi di Guagnano owns several Negroamaro and Primitivo vineyards in that area: they contribute all together to the creation of this magnificent wine.

PRODUCTION ZONE AND HARVEST TIME

Guagnano – Manual harvesting: the Primitivo grapes at the beginning of September; the Negroamaro grapes on the second ten days of the same month.

AT THE WINERY

The grapes macerate and ferment for two weeks. The wine ages for about 3 months in French oak barrels.

AGEING POTENTIAL

Fine age-worthy red wine, Le Camarde is the perfect oenological synthesis between the most important indigenous varieties in Salento. It can be kept for six/seven years.

ADDITIONAL INFORMATION > TECHNICAL SHEET

WINE PROFILE

Grape Variety: Negroamaro 80% - Primitivo 20%

Alcohol: 13,5 by vol.

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

Age of the vines: 40/45 years old

Vine Cultivation Method: alberello (head training system)

