

Wines from the heart of Salento



FEUDI DI GUAGNANO

Nero di Velluto

Negroamaro IGT Salento

TASTING NOTES

Intense red wine: it is warm, enthralling and velvety in the mouth, with outstanding hints of black pepper, tobacco and cocoa. The production is limited to about 10,000 bottles, all hand-numbered, produced only in the best years and with grapes coming from a 1935 vineyard.

DESCRIPTION > PRODUCTION METHOD

ORIGIN OF THE NAME

At the beginning of the XX century Palumbo, describing the harvest time in Salento, wrote: at the end of September, in the early morning, when the sunbeams filter through the leaves of the Negroamaro vineyards, the riper grape bunches take a typical colour resembling the black velvet.

PRODUCTION ZONE AND HARVEST TIME

Guagnano – The harvest is carried out in the middle of October: the best grape bunches are separated from the others and put in some small wooden boxes. Then the grapes semi-dry for about 30 days in some well-aired rooms. The drying process reduces the liquid part contained in the berries for about the 40%.

AT THE WINERY

After the drying process, the grapes are crushed and destemmed softly. The fermentation lasts about two weeks. The resulting wine ages for 12 months in French oak barrels.

AGEING POTENTIAL

Fine age-worthy red wine, it is ready after 6 months of bottle ageing and has a life of not less than ten/fifteen years.

ADDITIONAL INFORMATION > TECHNICAL SHEET

WINE PROFILE

Grape Variety: Negroamaro 100%

Alcohol: 14% by vol. (15% by vol. in some particular years)

Yield per hectare: 4,000 bottles (3,500 – 4,000 vines per hectare)

Age of the vines: 1935 vineyard

Vine Cultivation Method: alberello (head training system)

