

Wines from the heart of Salento



FEUDI DI GUAGNANO

Terramare

Negroamaro IGT Salento

TASTING NOTES

Ruby wine, complex enough. In the nose it is intense with cherry hints. Full-bodied and well-balanced in the mouth, with spiced and slightly roasted hints.

DESCRIPTION > PRODUCTION METHOD

ORIGIN OF THE NAME

Salento is, at the same time, Land and Sea. The ancient Greeks, in fact, called the Salento people "Messapi", that is, people living between two seas, the Ionian and the Adriatic.

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 7 days at 26-28°C. The resulting wine ages for 6 months in new and used barriques.

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: 12,5% by vol.

Yield per hectare: 10,000 bottles (5,000 vines per hectare)

Age of the vines: 25/30 years old

Vine Cultivation Method: cordon training

