

Wines from the heart of Salento



FEUDI DI GUAGNANO

Terramare

Primitivo IGT Salento

TASTING NOTES

Intense and complex wine with ruby tones and purplish notes. Hints of plum jam, violet, Mediterranean herbs and spice in the nose. It is balanced, ripe and soft in the mouth.

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

North Salento – Manual harvesting on the first 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 2 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: Primitivo 100%

Alcohol: 13,5%

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

Age of the vines: 25/30 years old

Vine Cultivation Method: cordon training

