

Wines from the heart of Salento



FEUDI DI GUAGNANO

Terramare Rosato

Negroamaro Rosè IGT Salento

TASTING NOTES

Bright pink coral wine with a nose rich in red fruits and clear hints of Mediterranean bush; brackish notes and balsamic shades enrich the freshness of the nose. Round entry with a strong fresh/flavoured character.

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 – first fifteen days of September

AT THE WINERY

After the crushing of the grapes, the must is left with the skins for about 15-18 hours. All is kept in stainless steel tanks at controlled temperature.

AGEING POTENTIAL

It keeps its freshness and flavour for at least two years.

ADDITIONAL INFORMATION > TECHNICAL SHEET

WINE PROFILE

Grape Variety: Negroamaro 100%

Alcohol: 12,5/13% 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

