



Nero di Velluto

NEGROAMARO SALENTO IGT

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.

Grape variety:

Negroamaro 100%

Alcohol:

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

Yield per hectare – age of the vines:

4.000 bottles (3.500 - 4.000 vines per hectare) – 1935 vineyard

Vine cultivation method: alberello (head training system)

At the winery:

after the drying process, the grapes are crushed and de-stemmed 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.


**FEUDI DI
GUAGNANO**
VINI dal Cuore del Salento

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