

GRAPE VARIETY
100% Negroamaro.

PRODUCTION AREA
Guagnano (Lecce).

TRAINING SYSTEM
Cordon-trained spur-pruned.

HARVEST
Last ten days of August.

VINIFICATION
The grapes for the base wine were hand-harvested into small crates before being de-stemmed and cold-soaked for a few hours in order to release the ideal amount of anthocyanins from the skins, thus giving the must its classic coral rose color. After being soft-pressed, the yield of the must had been reduced by nearly 50%. Fermentation was carried out at 16° C. The wine was then racked to remove any solids and aged on its lees for roughly 60 days.

TIRAGE
Following the second fermentation, the wine was aged on its lees for 30 months.

DOSAGE
3.5 grams per liter.

SERVING TEMPERATURE
6-8° C. (42-46° F.).

