

COMMERCIAL NAME
NEGROAMARO SELEZIONE

APPELLATION
SALENTO ROSSO IGP

VITICULTURE DATA
GRAPE VARIETIES: NEGROAMARO 100%

PRODUCTION ZONE: PUGLIA, UPPER AREA OF
SALENTO

VINEYARD ALTITUDE: 70 METERS ABOVE SEA
LEVEL

SOIL: TUFACEOUS-CALCAREOUS

TRAINING SYSTEM: CORDON SPUR SYSTEM

DENSITY OF VINES: 4500 PER HA

QUINTALS PER HECTARE: 60

YIELD OF GRAPES IN WINE: 60%

HARVEST PERIOD: FIRST DECADE OF OCTOBER

VINIFICATION
HAND-PICKED GRAPES. THE MACERATION WITH
THE SKINS LASTS 16 DAYS.
AGED IN FRENCH OAK FOR 9 MONTHS, THEN
RESTS FOR 6 MONTHS IN THE BOTTLE.

WINE
THE COLOR IS AN INTENSE RUBY RED. PLEASANT
FLORAL AROMAS OF RIPE RED FRUITS AND TYPICAL
LICORICE. THE TASTE IS DRY AND WELL
BALANCED. THE TANNINS ARE GENTLE AND
ELEGANT.

ANALYTICAL DATA
ALCOHOL: 14,5% VOL.
PH: 3,55
TOTAL ACIDITY: 5,85 G/L
RESIDUAL SUGARS: 5,3 G/L
NET DRY EXTRACT: 35 G/L

