

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: 50

YIELD OF GRAPES IN WINE: 60%

HARVEST PERIOD: FIRST DECADE OF OCTOBER

VINIFICATION
HAND-PICKED GRAPES. THE MACERATION WITH
THE SKINS LASTS 16 DAYS. FINING IN FRENCH
BARRIQUE FOR 12 MONTHS, THEN IN BOTTLE FOR
AT LEAST 9 MONTHS.

WINE
INTENSE RUBY RED COLOUR. THE BOUQUET
EXPRESSES PLEASANT AROMAS OF BLACKBERRY
JAM, VIOLET AND CLOVE. THE TASTE IS
POWERFUL, SMOOTH AND YET ELEGANT AND WELL
BALANCED. THE TANNINS ARE FIRM BUT GENTLE.

ANALYTICAL DATA
ALCOHOL: 15% VOL.
PH: 3,6
TOTAL ACIDITY: 5.6 G/L
RESIDUAL SUGAR: 5 G/L
NET DRY EXTRACT: 37 G/L

