

*Red Wine
Negroamaro Salice Salentino D.O.C.
Riserva*

Classification: D.O.C.

Variety: 100% Negroamaro

*Area of production: Tenuta Iore - San Pancrazio
Salentino*

Characteristics of the vineyard

Location: North-South

Vine area: 10 hectares

Type of soil: limestone-clay

Growing method: sapling

Average yield per plant: 1 kg

Manufacturing technology

Harvesting period: second half of September

Type of grape harvest: hand-picked

Winemaking technique

*Fermentation at a controlled temperature for 15 days;
short post-fermentative maceration. Spontaneous
malolactic fermentation at the end of alcoholic
fermentation.*

*Aging: stainless steel tanks; shortly aged for six-eight
months in 50 hectolitre barrels of Slavonia oak;
matured for 12 months in cement vats.*

Aging in bottle: 6-8 months

Organoleptic characteristics

*Colour: intense ruby red with deep and lively violet
reflections.*

Aroma: intensely fruity with spicy and balsamic hints.

*Taste: consistent, balanced, soft, with a medium-
lasting aftertaste.*

