

Vigna del Galluccio

Salento Igt Negroamaro Rosso



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| Grape Varieties | 100% Negroamaro |
| Wineyard Name: | "Scazzi" |
| Land Location: | San Pancrazio Salentino (Br) |
| Training System: | Cordon Training |
| Vine Density: | 6.000 ceppi/ha |
| Vine Productivity: | 80 qli/ha |
| Grape Productivity: | 1,3 Kg/grape |
| Production Area: | 10 ha |
| Land altitude: | 60-65 mt. a.s.l. |
| Exposure: | North South |
| Land Type: | Deep lands of medium paste tending to clay |
| Harvest time: | Third week of September |

VINIFICATION

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|-------------------------|-------------------------------|
| Destemming: | Total |
| Maceration: | In stainless steel tanks |
| Fermentation temp: | 26° c -28° c |
| Yeast: | Selected |
| Malolattc Fermentation: | 100% In stainless steel tanks |
| Ageing: | In stainless steel tanks |
| Bottle Ageing: | 3 Months |
| Chemical Analysis: | Alcohol 14,00% vol. |



Le Tre Terre