



# Barone Galluccio

## Salice Salentino Doc Riserva



Grape Varieties: 90% Negroamaro, 10% Malvasia nera di Lecce  
Wineyard Name: "Scazzi"  
Land Location: San Pancrazio Salentino (Br)  
Training System: "Alberello"  
Vine Density: 5.000 ceppi/ha  
Vine Productivity: 60 qli/ha  
Grape Productivity: 1,2 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

Destemming: Total  
Maceration: In stainless steel tanks  
Fermentation temp: 28° c -30° c  
Yeast: Selected  
Malolattc Fermentation: 100% In stainless steel tanks  
Ageing: In stainless steel tanks for the first 12 months; the next 6 months in barrique  
Barrique: 6 Months  
Bottle Ageing: 6 Months in bottle  
Chemical Analysis: Alcohol 13,50% vol.



Le Tre Terre