



Barone Galluccio

Salice Salentino Doc

- Grape Varieties: 90% Negroamaro, 10% Malvasia nera di Lecce
- Wineyard Name: "Scazzi"
- Land Location: San Pancrazio Salentino (Br)
- Training System: "Alberello" and Cordon Training
- Vine Density: 5.000 grapes/ha
- Vine Productivity: 70 qli/ha
- Grape Productivity: 1,4 Kg/grape
- Production Area: 20 ha
- Land altitude: 60-65 mt. a.s.l.
- Exposure: North East
- 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
- Malolactic Fermentation: 100% In stainless steel tanks
- Ageing: In stainless steel tanks for 6 months
- Bottle Ageing: 6 Months in bottle
- Chemical Analysis: Alcohol 13,50% vol.



Le Tre Terre