



# DUODECIM

**Designation:** Salento IGP  
**Grape varieties:** Negroamaro  
**Alcohol by volume:** 13%  
**Oenologist:** Goffredo Agostini, Gruppo Matura

## TASTING NOTES

**Colour:** bright claret.  
**Bouquet:** a bouquet of delicate floral scents, from the elegant notes of rose and violet to the fruity undertones of cherry, pomegranate and raspberry.  
**Flavour:** velvety, yet full-flavoured and with some mineral notes, it perfectly combines roundness with a fresh taste. A really stylish and harmonic early termer.

## VINEYARD CHARACTERISTICS

**Production zone:** Seclì (Lecce)  
**Year of planting:** 2005  
**Exposure:** east  
**Altitude:** 76 MSL  
**Soil type:** medium-textured, with higher proportions of clay.  
**Plant density:** 4000-4500 plants per ha.  
**Training system:** spurred cordon (m 2,2 x 1).  
**Vintage period:** mid-September.  
**Method of harvesting:** hand picking in small baskets.  
**Grape yield:** 12 t/ha  
**Wine yield:** 90 hl/ha

## VINIFICATION AND AGING

**Pressing:** crusher/destemmer  
**Fermentation:** stainless steel tanks.  
**Fermentation temperature:** 20°C  
**Fermentation time:** 15 days  
**Maceration with skin contact:** 12 hours  
**Aging:** 4 months in steel tanks.



GRECO<sup>®</sup> This is my wine.

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