



# ELISIR

**Designation:** Salento IGP  
**Grape varieties:** Primitivo, Merlot  
**Alcohol by volume:** 13,5%  
**Oenologist:** Goffredo Agostini, Gruppo Matura

## TASTING NOTES

**Colour:** ruby red with garnet shades.  
**Bouquet:** intense bouquet with clear notes of cherry and plum. Vanilla tones and hints of red berries in the background.  
**Flavour:** full-bodied and yet easy and pleasant to drink, velvety, with highlighting red tannins. Great roundness and reflection of the aromas of the bouquet.

## VINEYARD CHARACTERISTICS

**Production zone:** Seclì e Galatone (Lecce).  
**Year of planting:** 2005  
**Exposure:** east  
**Altitude:** 76 MSL  
**Soil type:** medium-textured, with higher proportions of clay.  
**Plant density:** 4000 plants per ha.  
**Training system:** spurred cordon (m 2,2 x 1).  
**Vintage period:** Primitivo beginning of September, Merlot mid-September.  
**Method of harvesting:** hand picking in small baskets.  
**Grape yield:** Primitivo 10 t/ha, Merlot 9 t/ha  
**Wine yield:** Primitivo 75 hl/ha, Merlot 70 hl/ha

## VINIFICATION AND AGING

**Pressing:** crusher/destemmer  
**Fermentation:** stainless steel tanks.  
**Fermentation temperature:** 26°C  
**Fermentation time and maceration with skin contact:** 15-20 days  
**Malolactic fermentation:** spontaneous in steel tanks.  
**Ageing:** 12 months in steel tanks, 6 months in used French oak barrique.

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