



ERA

Designation: Salento IGP
Grape varieties: Primitivo
Alcohol by volume: 14,5%
Oenologist: Goffredo Agostini, Gruppo Matura

TASTING NOTES

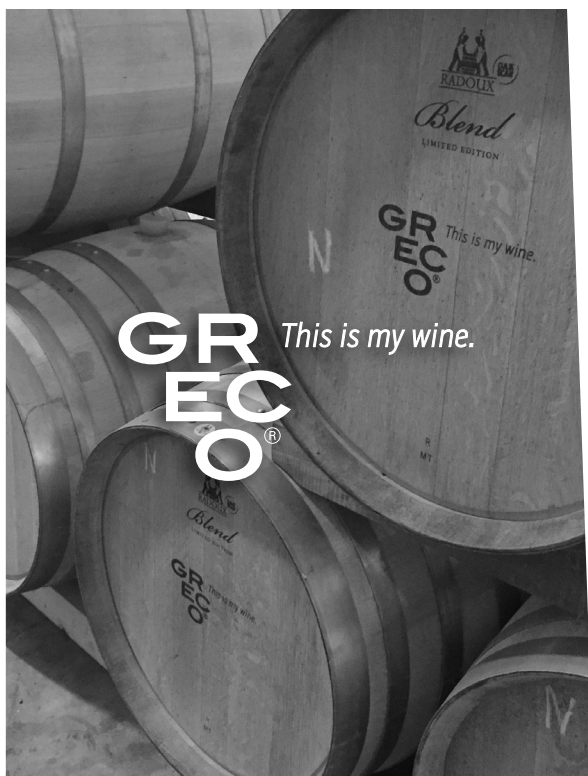
Colour: deep ruby-red.
Bouquet: large bouquet with strong plum and cherry tones. A slight spicy note preludes to vanilla undertones.
Flavour: full-bodied and rich wine with soft and elegant tannins. Perfect match between nose and mouth, long aftertaste.

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: 4.000-4.500 plants per ha.
Training system: spurred cordon (m 2,2 x 1).
Vintage period: beginning of September.
Method of harvesting: hand picking in small baskets.
Grape yield: 7 t/ha
Wine yield: 50 hl/ha

VINIFICATION AND AGING

Pressing: crusher/destemmer
Fermentation: stainless steel tanks.
Fermentation temperature: 26°C
Fermentation time and maceration with skin contact: 7 days
Malolactic fermentation: spontaneous in steel tanks.
Aging: 9 months in barriques.



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