



GR  
EC  
O | ROMALDO  
GRECO

# SONO

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

## TASTING NOTES

**Colour:** deep ruby red.  
**Bouquet:** aromatic complexity with hints of red berries and subtle spicy sensation.  
**Flavour:** elegant and intense, pleasantly warm with soft tannins.

## 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 season:** Mid-September.  
**Method of harvesting:** hand picking in small baskets.  
**Grape yield:** 12t/ha  
**Wine yield:** 90 hl/ha

## VINIFICATION AND AGING

**Pressing:** crusher/destemmer.  
**Fermentation:** stainless steel tanks.  
**Fermentation temperature:** 22°C  
**Fermentation time and maceration with skin contact:** 15 days  
**Malolactic Fermentation:** spontaneous in steel tanks.  
**Aging:** 12 months in steel tanks.

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