



# VERSUS

**Designation:** Salento IGP  
**Grape varieties:** 100% Negroamaro  
**Alcohol by volume:** 13,5%  
**Oenologist:** Goffredo Agostini - Gruppo Matura

## TASTING NOTES

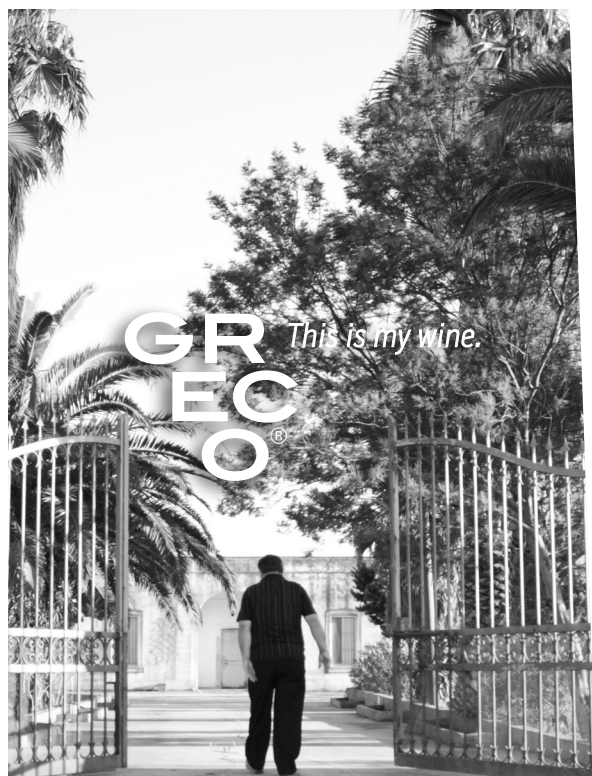
**Colour:** deep purple red.  
**Bouquet:** large bouquet with strong notes of black cherry and toasted almond, followed by elegant spicy tones with predominant aromas of nutmeg. Light vanilla undertones.  
**Flavour:** powerful and fleshy wine, rich of well-integrated tannins. Good match between nose and mouth, with spicy echoes in the aftertaste.

## VINEYARD CHARACTERISTICS

**Production zone:** Seclì (Lecce)  
**Year of planting:** 2005  
**Exposure:** south-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:** 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:** 15 days  
**Malolactic fermentation:** spontaneous in steel tanks  
**Aging:** 15 months in barriques



Azienda Agricola Greco Romaldo  
73050 SECLÌ (Le) Italy  
Via Santa Maria, 14  
Tel./Fax +39.0836.554895  
info@romaldogreco.it

[www.romaldogreco.it](http://www.romaldogreco.it)