



GR
EC
O | ROMALDO
GRECO

VIVO

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

TASTING NOTES

Colour: ruby red with purple tinges.
Bouquet: Elegant and intense aroma with red fruit reminiscent of raspberry and blackcurrant.
Flavour: smooth and round. It has soft and enveloping tannins and a lasting impressive finish.

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 plants per ha.
Training system: spurred cordon (m 2,2 x 1).
Vintage season: beginning of 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.

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

www.romaldogreco.it