



**FEDALE /** NEGROAMARO IGP SALENTO

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**Grape Variety:** Negroamaro / **Geographical Area:** Salento / **Vineyards Elevation:** 40 m. a.s.l. / **Land Type:** Sandy Clay / **Training System:** Spurred cordon / **Yield per Hectare:** 60 Quintals / **Grape Yield in Wine:** 70% / **Vineyards average age:** 20 years old / **Harvesting:** Last ten days of September / **Alcoholic Fermentation:** Under controlled temperature between 24° - 26° C for 10 days. After the end of the alcoholic fermentation, skin fermentation continues for one week. During alcoholic fermentation we do apply several fullings and delestage. / **Ageing:** Barriques 12 months  
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