



# “Vittoria”

## Negroamaro del Salento I.G.P.

Area of production : Sava and neighbouring areas

Grape Variety : Negroamaro 100%

Trainig System : Controspalliera with 5000 vinestocks per hectare

Yield in grape per hectare : 100/110 q

Harvest : In the middle of September

Grape harvest: Manual

Vinification: Traditional methods

Yeast: Native yeast

Alcohol : 12,5%

Refining : Vetrified cement cisterns

## Production method

The grapes are soon gently pressed with traditional methods and left to macerate for some hours, then separated from the grape-stalk in order to obtain a soft product.

The must obtained is fermented at a controlled temperature (20/22 ° C), to refine aromas.

Maturation lasts a few months and is made in underground glazed containers and in steel silos. When ready the wine is cold stabilized and bottled at a low temperature not to alter its natural characteristics.

