



# ERA

**Designation:** Salento IGP  
**Grape varieties:** Primitivo  
**Alcohol by volume:** 14%  
**Oenologist:** Goffredo Agostini, Gruppo Matura  
**Agronomists:** Stefano Dini and Dario Ceccatelli, Gruppo Matura

## TASTING NOTES

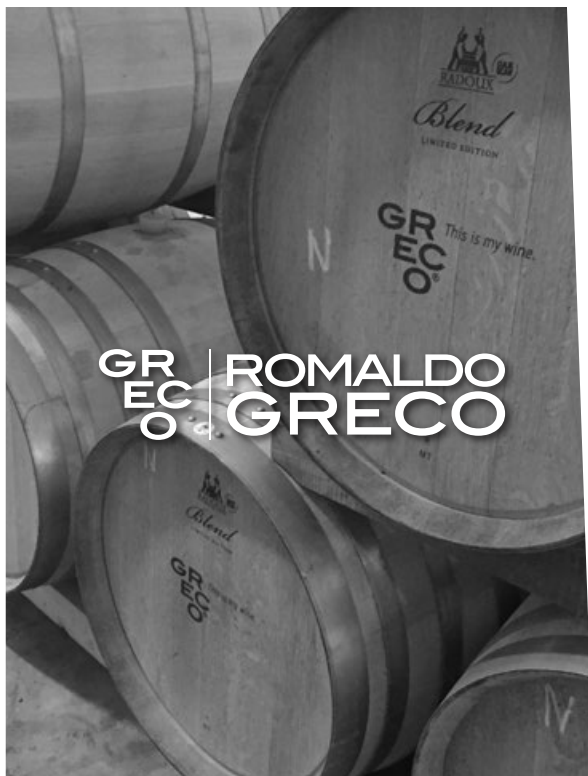
**Colour:** deep ruby-red.  
**Bouquet:** large bouquet with strong plum and cherry tones. A slight spicy note preludes to vanilla undertones.  
**Flavour:** full-bodied and rich wine with soft and elegant tannins. Perfect match between nose and mouth, long aftertaste.

## 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 period:** beginning of 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:** 9 months in barriques.



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