



PURO

Designation: Salento IGP
Grape varieties: Malvasia Nera
Alcohol by volume: 12,5%
Oenologist: Goffredo Agostini, Gruppo Matura
Agronomists: Stefano Dini and Dario Ceccatelli, Gruppo Matura

TASTING NOTES

Colour: bright soft rosé.
Bouquet: delicate, with fruity notes recalling cherry and red apple and elegant floral hint of elder.
Flavour: soft and fresh, well balanced, with a good tasty sensation and a light almond finish.

VINEYARD CHARACTERISTICS

Production zone: Galatone (Lecce)
Year of planting: 2005
Exposure: east-west
Altitude: 76 MSL
Soil type: loamy-clay, tendentially alkaline and slightly calcareous.
Plant density: 3.500 plants per ha.
Training system: spurred cordon (m 2,2 x 1).
Vintage season: end 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: 16°C
Fermentation time: 15 days
Maceration with skin contact: 2 hours
Aging: 4 months in steel tanks.

GR
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O | ROMALDO
GRECO

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