



SONO

Designation: Salento IGP
Grape varieties: Negroamaro
Alcohol by volume: 13%
Oenologist: Goffredo Agostini, Gruppo Matura
Agronomists: Stefano Dini and Dario Ceccatelli, Gruppo Matura

TASTING NOTES

Colour: deep ruby red.
Bouquet: aromatic complexity with hints of red berries and subtle spicy sensation.
Flavour: elegant and intense, pleasantly warm with soft tannins.

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 season: Mid-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.

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GRECO

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