



VERSUS

Designation: Salento IGP
Grape varieties: 100% Negroamaro
Alcohol by volume: 14%
Oenologist: Goffredo Agostini - Gruppo Matura
Agronomists: Stefano Dini and Dario Ceccatelli, Gruppo Matura

TASTING NOTES

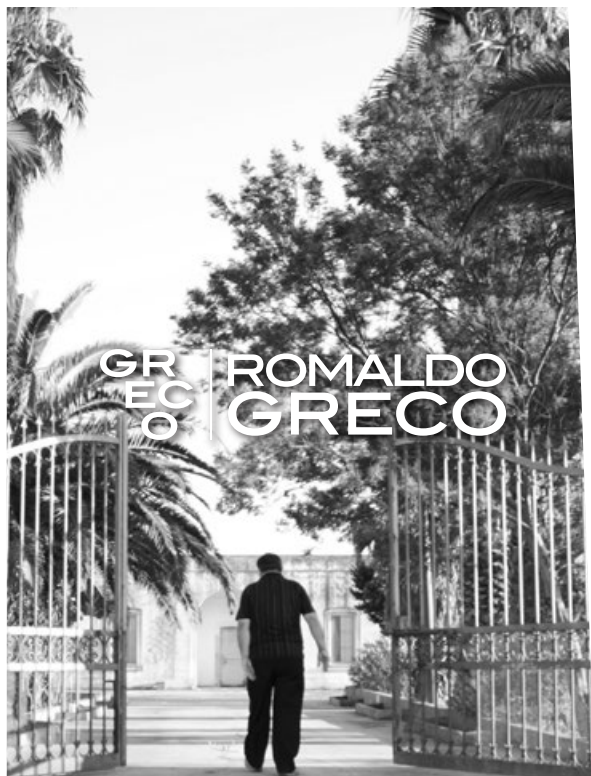
Colour: deep purple red.
Bouquet: large bouquet with strong notes of black cherry and toasted almond, followed by elegant spicy tones with predominant aromas of nutmeg. Light vanilla undertones.
Flavour: powerful and fleshy wine, rich of well-integrated tannins. Good match between nose and mouth, with spicy echoes in the aftertaste.

VINEYARD CHARACTERISTICS

Production zone: Seclì (Lecce)
Year of planting: 2005
Exposure: south-east
Altitude: 76 MSL
Soil type: medium-textured, with higher proportions of clay
Plant density: 4000-4500 plants per ha
Training system: spurred cordon (m 2,2 x 1)
Vintage period: mid-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: 15 months in barriques



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