

# Cantalupi



CANTALUPI

## NEGROAMARO

IGP SALENTO NEGROAMARO ROSSO

---

**GRAPE VARIETALS:** Negroamaro and other recommended grapes.

**SOIL TYPE:** alluvial, average mixture with areas of limestone.

**GROWING SYSTEM:** cordon spur and Guyot.

**DENSITY:** 5.000/5.500 plants per ha.

### PRODUCTION PROCESS

Stems removal and soft pressing. Maceration for 8 days at 22-25°C; fermentation in stainless steel tanks at controlled temperature. Maturation in cement tanks.

**COLOUR:** intense ruby red.

**BOUQUET:** red and black fruits with hints of spices.

**TASTE:** pleasant tannins, persistent.

**SERVICE TEMPERATURE:** 16-18°