

Cantalupi



CANTALUPI

NOVELLO

IGP SALENTO ROSSO

GRAPE VARIETALS: Primitivo and Negroamaro

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

Carbonic maceration technique on at least 40% of grapes.

COLOUR: vivid red with purple highlights.

BOUQUET: vinous with red fruit notes.

TASTE: fresh and soft To be drunk within Spring.

SERVICE TEMPERATURE: 14°