

# PÀMPANA

Puglia igp - Rosso



## PRODUCTION AREA:

Winery-owned vineyard near Lucera.

Fairly calcareous soil with a sandy loam texture.

GRAPES: Negroamaro

## TRAINING METHOD:

Espalier - spurred cordon at 2.00 x 0.83 m equal to 5,600 vines per hectare, yielding 2.5 kg each, corresponding to 13,000/14,000 kg of grapes per hectare.

HARVEST: Harvesting is performed when the grapes are perfectly ripe around mid-October and is performed mechanically. VINIFICATION AND AGEING:

Alcoholic fermentation takes place in temperature controlled stain-less - steel tanks, favouring a prolonged contact of the skins with the must. Malolactic fermentation occurs in the month of November, right after the alcoholic fermentation. Ageing takes places at first in stain-less - steel tanks, then for at least three months in cement vats and finally for at least another three months in the bottle. ORGANOLEPTIC FEATURES:

Quite strong ruby red colour. Pleasant and harmonious scent, with alluring notes of wild berries. Pleasant, round, sweet tannins and optimally structured taste.