



Name: VECCHIO SOGNO

Wine type: Red

Grape: Negroamaro

Appellation: Salento IGP

Alcohol: 14%

Vine training: Bilateral espalier with spurred cordon system

Soil: Medium clayey mixture

Harvest: Mid September

Vinification: The harvest is completely done by hand. The grapes are destemmed and punched down. The maceration and fermentation last for 10-12 days at controlled temperature. The wine is then aged in stainless steel for a few months

Ageing: In stainless steel tanks

Colour: Ruby red

Nose: Hints of red fruits with pleasant spicy notes

Taste: Soft and balanced

Best served with: robust dishes, meats and cheeses