



MANI DEL SUD SQUINZANO D.O.P. ROSSO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

A blend of three ancient Salento grapes: Negroamaro, likely owes its name to the terms "niger" (Latin) and "mavros" (Greek) which both refer to the colour black. Its great versatility makes it suitable for all types of winemaking. Sangiovese is the most cultivated variety in Italy, the daughter of an ancient cross between Negrodolce and Ciliegiolo, both varieties are native grapes of Puglia. Malvasia Nera is a grape variety with great softness and aroma, it is best for balancing out the angular qualities of the other two grapes.

VINIFICATION

Traditional fermentation methods are employed with a floating cap at a controlled temperature (27-28 degrees), carried out in large Slavonian oak vats, the contents are frequently pumped over. This is followed by a long stay of the must on the skins; about thirty days, in order to extract as much polyphenolic substances as possible to facilitate the start of the subsequent malolactic fermentation in barriques.

TASTING NOTES

COLOUR

Intense ruby red with amaranth tones on the edges.

AROMAS

Hints of almond, fruit and dried flowers.

PALATE

Fruity, ethereal and with velvety tannins. It has a long and persistent finish marked by an inviting almond aroma that is also perceived in the mouth.

PAIRING RECOMMENDATIONS

Stewed red meats, game and fermented cheeses.

SERVING TEMPERATURE

18° C



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GRAPE VARIETIES

Negroamaro 70% / Sangiovese 15% / Malvasia Nera 15%

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

100 m s.l.m.

SOIL TYPOLOGY

Calcareous-clayey soil

TRAINING SYSTEM

Pugliese Sapling

STRAIN DENSITY

3000/ha

OUTPUT PER HECTARE

60-80 q/ha

GRAPE YIELD IN WINE

60%

AVERAGE AGE OF VINE

40-50 years old

HARVEST

Manually harvested in mid-September.

FERMENTATION

In large Slavonian oak vats.

AGEING

6 months in medium toasted French oak barriques, 6 months in large Slavonian casks of 3000/5500 liters and 6 months in bottle.

DEGREE OF ALCOHOL

14%

ACIDITY

5.5 g/l