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MASSERIA
FANO

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Grapes: Negroamaro.

Production area: Salento.

Vineyard altitude: 68 m above sea level.

Soil type: Right mixed silty, clay, sandy.

Farming system: Spurred cordon.

Production per hectare: 40 quintals.

Average age of vines: 6 years.

Grape/wine yield: 60%

Wine alcoholic richness: 14,5%

Harvest period: First ten days of October.

Production: 2000 bottles

Wine expert: Marco Mascellani

Vineyard features: The rows are oriented from north to south. The vineyard is located a few kilometers from the sea in a rather windy area; the frequent north winds allow to maintain a dry climate and at the same time help to mitigate the rather high summer temperatures typical of the Salento subregion.

Vineyard management: When the grapes have almost reached maturity, in one of the two plots that make up the vineyard the peduncle is choked to favor a partial dehydration of the grapes.

Overall, this operation raises about 30% of the production. After about 15 days the grapes are harvested and vinified together.

Vinification: The crushed and de-stemmed grapes are inoculated with selected yeasts and fermented with maceration. The fermentation of the must takes place at a controlled temperature of 24-26 ° C and lasts about 10 days. During fermentation, frequent pumping over and delestage are carried out.

Malolactic fermentation: Completely carried out.

Aging: 6 months in French oak barriques.

Organoleptic notes: The color is ruby red. The nose is characterized by notes of ripe red fruit accompanied by hints of licorice, coffee and chocolate.

The tasting is enveloping, with a structure important but not aggressive. Balanced and elegant.