




**DIECI
ANNI**
malvasia nera
salento
I.G.T.

Intense ruby-red wine. Hints of blackberries, blood orange and violet in the nose. Freshness in the mouth, with sensations of cherry and blueberry. Full-bodied and pleasantly soft.

Grape variety:

Malvasia Nera di Lecce 100%

Alcohol:

14% by vol.

Yield per hectare – age of the vines:

9.000 bottles (5.000 vines per hectare) – 25/30 years old

Vine cultivation method: cordon training

At the winery:

after crushing and de-stemming the grapes, the mass containing the must macerates for about 10 days at 26-28° C. The wine ages for four months in steel tanks.

Ageing potential:

this wine is ready about three months after the bottling. Its organoleptic properties remain unaltered for at least three/four years.


**FEUDI DI
GUAGNANO**
VINI dal Cuore del Salento

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CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013