

## I BARRICATI

### IL LEMOS Rosso IGT Salento



Obtained from Negroamaro, Primitivo; Merlot and Montepulciano grapes. Of a deep red colour, the nose reveals perfumes of cherry jam and spiced hints of black pepper and vanilla with a touch of toasted cocoa. Full, smooth and persuasive taste with elegant tannins and a long finish. Very good matched with fillets, beef entrecote and ripe cheeses.

**GRAPES:** Merlot (50%); Montepulciano (20%); Primitivo (20%); Negroamaro (10%).

**SOIL:** clayey-muddy

**TRAINING SYSTEM:** Apulian head training for Negroamaro and Primitivo with 7000 vinestocks per ha; cordon spur for Merlot and Montepulciano with 5000 vinestocks per ha

**VINEYARD AVERAGE AGE:** 20 years

**HARVEST:** Primitivo and Merlot within the first decade of September; Montepulciano and Negroamaro at the end of September.

**YIELD PER HA:** 6.5 tonnes

**MATURATION:** at least 12 months in barrique

**BOTTLE AGEING:** at least 6 months

**BOTTLE SIZE:** 750ml.

**SERVING TEMPERATURE:** 18-20°C