

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