



Jo

“Jo” from Ionian Sea, the sea that washes the coasts of Manduria. Ionian is also one of the synonyms of Negroamaro, quintessential native grape variety of Grande Salento.

<i>Name of the wine</i>	<i>Jo</i>
<i>Exposure:</i>	<i>Flat</i>
<i>Classification:</i>	<i>Igt Salento Negroamaro</i>
<i>Harvest period:</i>	<i>Mid september</i>
<i>Production area:</i>	<i>Manduria countryside</i>
<i>Soil:</i>	<i>Clay and limestone</i>
<i>Grape variety:</i>	<i>Negroamaro</i>
<i>Training system:</i>	<i>Guyot</i>

HARVEST: *Manual harvest in plastic cases with careful selection of the bunches, transport by refrigerator trucks.*

IN THE CELLAR: *Sorting table, destemming, soft crushing of the grapes, maceration in stainless steel tanks, from 2 to 3 weeks contact of the skins with the must, control of the temperature of the marc cap, 2 daily déléstages, soft pressing of the skins with hydraulic vertical crusher. After approx. 9 months of oak ageing wine is bottled with no aid of fining agents and tartaric precipitations and released to the market after approx. 12 months of bottle ageing.*