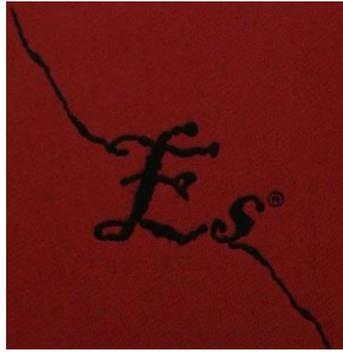


# GIANFRANCO FINO

## viticoltore



### *Es Red*

*Es according to Freud: it is instinct and unbridled passion (the same this wine has been produced with), with no rules, no constraints, beyond space, time, logic and moral. It doesn't know neither good nor bad. Es is submitted to one sole principle: "PLEASURE"*

<b>Name of the wine:</b>	<i>Es Red</i>
<b>Exposure:</b>	<i>Flat</i>
<b>Altitude:</b>	<i>Approx. 98 Mt a.s.l</i>
<b>Rootstock:</b>	<i>34 E.M.- 420 A</i>
<b>Classification:</b>	<i>IGT Salento Primitivo</i>
<b>Harvest period:</b>	<i>End of august</i>
<b>Production area:</b>	<i>Manduria and Sava countryside</i>
<b>Soil:</b>	<i>Red soil</i>
<b>Grape variety:</b>	<i>Primitivo</i>
<b>Vineyard surface:</b>	<i>Variable</i>
<b>Training system:</b>	<i>Alberello</i>
<b>Buds per plant:</b>	<i>From 4 to 6</i>
<b>Avg. grape yield per plant:</b>	<i>400 Gr.</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 délestages, soft pressing of the skins with hydraulic vertical crusher. After approx. - 12 months of oak ageing wine is bottled with no aid of fining agents and tartaric precipitations and released to the market after approx. 48 months of bottle ageing.*