



## **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.**

<b>Name of the wine</b>	<i>Jo</i>
<b>Place name:</b>	<i>Lella</i>
<b>Exposure:</b>	<i>Flat</i>
<b>Altitude:</b>	<i>90 Mt a.s.l.</i>
<b>Rootstock:</b>	<i>161,49 c.</i>
<b>Classification:</b>	<i>Igt Salento Negroamaro</i>
<b>Harvest period:</b>	<i>Mid september</i>
<b>Production area:</b>	<i>Manduria countryside in the province of Taranto</i>
<b>Soil:</b>	<i>Clay and limestone</i>
<b>Grape variety:</b>	<i>Negroamaro</i>
<b>Vineyard surface:</b>	<i>2.00 Ha</i>
<b>Vineyard age:</b>	<i>12 years</i>
<b>Training system:</b>	<i>Guyot</i>
<b>Buds per plant:</b>	<i>From 6 to 8</i>
<b>Vine spacing:</b>	<i>1,40 Mt. x 0,80 Mt</i>
<b>Number of plants per ha.:</b>	<i>9000</i>
<b>Avg. grape yield per plant:</b>	<i>400 gr.</i>

**IN THE VINEYARD:** *Non-certified organic growing.*

**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 vat, 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. 12 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.*