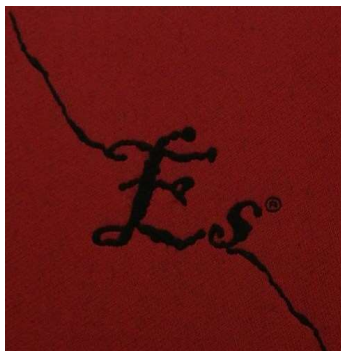


GIANFRANCO FINO

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"

Name of the wine:	<i>Es Red</i>
Exposure:	<i>Flat</i>
Altitude:	<i>Approx. 98 Mt a.s.l</i>
Rootstock:	<i>34 E.M.- 420 A</i>
Classification:	<i>IGT Salento Primitivo</i>
Harvest period:	<i>End of august</i>
Production area:	<i>Manduria countryside in the province of Taranto</i>
Soil:	<i>Red soil</i>
Grape variety:	<i>Primitivo</i>
Vineyard surface:	<i>Variable</i>
Vineyard age:	<i>Approx. 70 years</i>
Training system:	<i>Alberello</i>
Buds per plant:	<i>From 4 to 6</i>
Vine spacing:	<i>1,40 x 1,40</i>
Avg. grape yield per plant:	<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 délestages, soft pressing of the skins with hydraulic vertical crusher. After drawing off immediately transferred in 50% first step and 50% second step French oak barriques. Daily batonnage until first racking. 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. 24 months of bottle ageing.*