



Sé

The Self intended as widening of conscience represents the place where creativity is activated and future opportunities develop.

The achievement of the Self constitutes the goal which follows the difficult path towards own self-realisation.

Name of the wine:	<i>Sé</i>
Place name:	<i>Lella</i>
Exposure:	<i>Flat</i>
Altitude:	<i>Approx. 90 Mt a.s.l</i>
Rootstock:	<i>161/49 c.</i>
Classification:	<i>Salento Primitivo Igt</i>
Harvest period:	<i>End of august</i>
Production area:	<i>Manduria countryside</i>
Soil:	<i>Red soil</i>
Grape variety:	<i>Primitivo</i>
Vineyard surface:	<i>6 Ha</i>
Vineyard age:	<i>12 years</i>
Training system:	<i>Classic Apulian Alberello said hare's ears</i>
Buds per plant:	<i>4</i>
Vine spacing:	<i>1,40 x 0,70</i>
Vines per Ha:	<i>10.200</i>
Avg. grape yield per plant:	<i>300 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 70hl 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 drawing off immediately transferred in French oak barriques 33% new, 33% second step, 33% third step.
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. 6 months of bottle ageing.