



TECHNICAL DATA

Designation: Negroamaro I.G.T. Salento

Grape variety: 100% Negroamaro

Vineyard location: Salento

Soil composition: Medium-deep over layers of limestone rock

Age of vines: 15 years

Training system: Spurred cordon

Yield per hectare: 80 quintals/ha

Annual production: 150.000 bottles

First Vintage: 2005

Harvest: By hand in the second week of September

Vinification: Fermentation with maceration at 22-24°C for 10 days

Aging: 6 months in stainless steel tanks

Alcohol: 14%

TASTING NOTES

Colour: Intensely ruby red in color with violet hues

Bouquet: On the nose, intriguing hints of wild strawberry, blackberry, raspberry, black pepper and eucalyptus

Taste: Fresh on the palate, harmonious, dynamic and enveloping, with present tannins and well-balanced freshness. Long and coherent finish with echoes of spices and red fruits.

SUGGESTED PAIRINGS

Pairs well with roasted or stewed meats, game and matured hard cheeses.

Serving temperature 17-18° C.