

rocca
dei
Mori



ONLY
rosso
Salento
Indicazione
Geografica
Tipica 

Area of production:

Salento - Puglia

Soil:

Chalky-clay

Cultivation:

Low tree-like vines

Grape variety used:

100% Negramaro

Climate:

Mild winters with very dry springs and summers

Harvest:

Manual harvest a few days after the grapes are ripe

Wine making:

Traditional soaking for 30 - 45 days and fermentation of the must at controlled temperature

Ageing:

3 months in American barrels

Colour:

Ruby-red

Bouquet:

Clean, generous and full-bodied

Alcoholic strength:

13%

Recommended temperature:

18°C

Recommended glass:

First decant and then serve in a large bowl-shaped glass

Storage time:

Five years, if the wine is stored in appropriate cellars

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