



Vineyards:
Salento - Apulia

Wine name/Appellation
NEGROAMARO - Salento IGT Rosso

Soil:
chalky-clay

Training system:
Espalier.

Grape varieties:
Negroamaro 100%.

Climate:
mild winters, very dry summers.

Harvest:
hand picking, after the grapes are fully ripe.

Winemaking:
controlled-temperature fermentation in large wooden vats for 30-45 days.

Aging:
3 months in large Slavonian oak barrels.

Colour:
deep ruby red.

Tasting note:
Its excellent bouquet is intense, vinous and full of fruity notes. A floral note enhances its freshness on the palate, with pleasant vegetal undertones.

Alcohol:
13-14%

Food pairing:
goes with meat dishes (rabbit, veal, lamb, etc.).

Serving temperature:
18-20 °C

Storage period:
5 years, if it is stored in suitable cellars.

