



ELFO NEGROAMARO SALENTO I.G.P. ROSATO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

Negroamaro, native to Puglia, is the main black grape variety of Salento. Its origins are quite ancient (8th century B.C.) and likely owes its name to the terms "niger" (Latin) and "mavros" (Greek) which both refer to the colour black. Its great versatility makes it suitable for all types of winemaking.

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

50/100 m a.s.l.

SOIL TYPOLOGY

Calcareous-clayey soil

TASTING NOTES

COLOUR

Coral pink.

AROMAS

Very intense and fragrant with notes of berries and cherry.

PALATE

Dry and soft, with good balance, it is accompanied by persistent freshness conferred by marked acidity.

PAIRING RECOMMENDATIONS

Excellent with appetizers and with cold cuts, cheese, seafood salad and grilled fish.

DEGREE OF ALCOHOL

12.0%

SERVING TEMPERATURE

12-14° C