



## IL150 NEGROAMARO SALENTO I.G.P. ROSSO

### 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 very 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

100 m s.l.m.

### SOIL TYPOLOGY

Calcareous-clayey soil

### TASTING NOTES

#### COLOUR

Ruby red with intense violet reflections.

#### AROMAS

Fruity with light hints of tobacco, wild strawberry and rose.

#### PALATE

Robust and round with strong tannins and good acidity.

#### PAIRING RECOMMENDATIONS

Meatballs with sauce, legume soups, orecchiette pasta with meat sauce and barbecued lamb.

#### DEGREE OF ALCOHOL

13.5%

#### SERVING TEMPERATURE

14-15° C