



MANI DEL SUD COPERTINO D.O.P. ROSSO

TERRITORY

The Salento is identified by three climatic elements: the sun, creator of 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 is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

Three grape varieties that best reflect the Salento D.O.P. Negroamaro owes its name to the terms "niger" (Latin) and "mavros" (Greek) which both refer to the colour black. A variety of great versatility, it is suitable for all types of winemaking. Montepulciano is a vine cultivated in most of Italy's east coast. When young, it has an impressive acidity which, if well handled, allows it to age superbly. Malvasia Nera, a vine with great softness and aroma, best balances the angular characteristics of the other two grapes.

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

100 m s.l.m.

SOIL TYPOLOGY

Calcareous-clayey soil

TASTING NOTES

COLOUR

Deep ruby red with bright and vivid reflections.

AROMAS

Intense aromas of black cherry jam, intriguing notes of cinnamon and dried figs.

PALATE

Good structure, tannins are present but it is balanced. There are elegant liquorice aroma and fruity notes already perceived on the nose.

PAIRING RECOMMENDATIONS

Roast or stewed pork chops, game and semi-cured cheese.

DEGREE OF ALCOHOL

14%

SERVING TEMPERATURE

18° C