



TERRAGNOLO 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

Intense ruby red with violet reflections that are almost impenetrable.

AROMAS

Rich and balanced bouquet. It reveals vinous fragrances that give way to notes of blackberry, black cherry and currant. There are spicy nuances towards the end.

PALATE

Soft, round and full-bodied with persistent tannins.

PAIRING RECOMMENDATIONS

Game and grilled or stewed red meat.

DEGREE OF ALCOHOL

15.0%

SERVING TEMPERATURE

18° C