

EPICURO



NEGROAMARO CABERNET SAUVIGNON

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Negroamaro and Cabernet Sauvignon in the percentages following the production's rules.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

Red soil rich in iron and limestone.

WINEMAKING AND MATURATION

Separate vinification of the singles varieties, rasping, fermentation on the skins, racking off and short maturation in steel tanks. It may have a short maturation in wood.

SENSORY ANALYSIS

Bright ruby red. On the nose sensations of red currant, plum, pepper and flowers. Fruit and soft tannins envelop the palate driving it to a long persistence.

ALCOHOL

13%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

Lasagna, risotti, beef carpaccio, steak and medium aged cheeses.

AWARDS

2022 › 96 points Luca Maroni