



NEGROAMARO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Negroamaro for at least 85% and other varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Medium texture and calcareous.

WINEMAKING AND MATURATION

Vinification and low frequency destemming followed by fermentation with maceration, racking and maturation in steel.

SENSORY ANALYSIS

Intense ruby red. On the nose sensations of wild berries and ripe plum, then red currant flower, fern and iron. Fresh and fruity, tannic, enveloping with long persistence.

ALCOHOL

13%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First dishes of pasta with meat sauce, steak, lamb and medium aged cheeses.