

CLASSICS

NEGROAMARO

CLASSIFICATION:

Igp Salento Negroamaro – Red

Alcohol: 14,5% vol - 750 ml 

Harvest: third decade of September

PRODUCTION:

Zone: Plot of Salice Salentino,
Salento, Puglia

Vine: Negramaro 100%

Cultivation System: Cordon-Trained

Age of Vineyards: over 30 years

Grape yeld per hectare: 60 quintals

Harvest: Slight withering on the vine
harvested by hand with careful
selection of grapes

WINE:

De-stemming, soft pressing of the
grapes, the skins contact must from
three to four weeks, alcoholic
fermentation at a controlled
temperature not exceeding 20°C,
then introduced in oak barrels of
first passage for 12 months.

VIEW, TASTE & SMELL:

Appearance: deep ruby red with
garnet

The nose: large and spicy , with
hints of raspberry jam and berries

Taste: elegant , round , full and
balanced

Serving suggestions: red meats,
game and aged cheeses

Serving temperature: 18°C

