

NEGROAMARO AUSILIO

CLASSIFICATION:

IGP Salento Negroamaro – Red

Alcohol: 13,5% vol - 750 ml 

Harvest: third decade of
September

PRODUCTION:

Zone: Plot of Salice Salentino,
Salento, Puglia

Vine: Negramaro 100%

Cultivation System: Espalier

Age of Vineyards: 20 years

Grape yield per hectare: 90
quintals

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

WINE:

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
second passage for 3-4 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

