

# 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

