

# AUSILIO

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## Negroamaro

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### CLASSIFICATION:

IGP Salento Negroamaro - Red - 750 ml

**Alcohol:** 13,5% Vol

**Grape harvest:** third decade of September

### PRODUCTION:

**Area:** Salice Salentino, Salento, Puglia

**Vine variety:** negroamaro 100%

**Training system:** espalier

**Vineyard age:** 20 years

**Grape yield per hectare:** 90 quintals

**Harvest:** slight withering on the vine, manual harvest with careful selection of the grapes

### VINIFICATION:

soft pressing of the grapes, the skins contact must be from three to four weeks, alcoholic fermentation at a controlled temperature not exceeding 20°C, then introduced in oak barriques of second passage for 3-4 months

### TASTING:

**Colour:** deep ruby red with garnet reflections

**Bouquet:** large and spicy, with hints of raspberry jam and berries

**Taste:** elegant, round, full and balanced

**Food matches:** red meats, game and aged cheese

**Serving temperature:** 18°C

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