

CLASSICS

Negroamaro



CLASSIFICATION:

IGP Salento Negroamaro - Red - 750 ml

Alcohol: 14,5% Vol

Grape harvest: third decade of September

PRODUCTION:

Area: Salice Salentino, Salento, Puglia

Vine variety: negroamaro 100%

Training system: Apulian alberello

Vineyard age: over 30 years

Grape yield per hectare: 60 quintals

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

VINIFICATION:

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 barriques of first passage for 12 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
