

NEGROAMARO

GRAPE VARIETY: Negroamaro

APPELLATION: Salento PGI

PRODUCTION AREA: San Donaci and Salice Salentino area in Southern Puglia

TRAINING SYSTEM: Cordon training, spur-pruned vines

SOIL: Medium texture

PLANT DENSITY AND YIELD: 4500-5000 plants per hectare and 2.5 kg of grapes per plant

HARVEST: The manual harvest is carried out in the early hours of dawn, when the ambient temperature is more moderate, preserving freshness and aroma

VINIFICATION: The grapes are destemmed and fermented at a controlled temperature of 22-24 °C for 8-10 days; fermentation with selected yeasts and malolactic fermentation

AGEING: 3 months in stainless steel vessels

ALCOHOL: 13%

TASTING NOTES: deep ruby red with violet tinges; pronounced aromas of ripe red fruit, currant jam and raspberries with hints of plum and black pepper; full-bodied, well balanced and fresh. Medium long finish, with a fruity and spicy aftertaste

SERVICE: 18 °C

FOOD PAIRING: seasoned pasta dishes, roast meat and mushroom dishes; cured meats and medium-aged cheeses; risotto with vegetables, pizza.

