

NEGROAMARO

The dark wines produced by Negroamaro grapes could explain its name, which derives from "niger" and "maru" (both meaning "black" in Latin and Greek, respectively). The grapes of this native variety of Salento have a high concentration of tannins, producing a full-body wine, pronounced rich in extracts but still elegant and harmonious.

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: 5 months in stainless steel vessels and 1 month in bottle

ALCOHOL: 13%

CALORIES: 91 kcal / 100 ml

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.

