

Negroamaro

Negroamaro Salento IGP

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.

PRODUCTION AREA

San Donaci and Salice Salentino in Southern Puglia

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 70-75 ° F for 8-10 days with selected yeasts and malolactic fermentation.

AGING

5 months in stainless steel tanks and 1 month in bottle.

ALCOHOL

Alcohol 13%

TASTING NOTES

Bright 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 spicy aftertaste.

WINE PAIRING

Seasoned pasta dishes, roast meat and mushroom dishes; cured meats and medium-aged cheeses; risotto with vegetables, pizza.

Serve at 65 ° F.

