

Poggio Pasano

Negroamaro Puglia IGP

CANTINA SAVA



Variety: Negroamaro 100%

Color: Red

Production Area: Salento, Puglia.

Vineyards: The area of Puglia offers the perfect environment for ripening grapes as well as olive trees and wheat fields that coexist with vineyards in this agricultural centre.

Sandy and clay soils, bright sunshine and crisp sea breezes combine to the early ripening and extend hang time is the result of a our sophisticated Negroamaro with aromatics and vibrant acidity.

Vinification: De-stemming and crushing of the grapes, maceration at controlled temperature for 8-10 days with regular pumping overs. Racking off and malo-lactic fermentation in stainless-steel tanks. Refining in used American and French oak barriques for 4-5 months.

Sensory Features: Ruby red color with purple hues; intense, vinous, spicy and fruity, with notes of black berries (black currants and berries). A medium-bodied wine, velvety, very good balance between freshness and warm feelings, long-lasting and savory aftertaste.

Best served with: Excellent with pasta dishes, meat in general and medium aged cheeses.

Winemakers: Danilo Gizzi and Massimo Tripaldi

Serving Temperature: 16-18°C



Awards:

- Berliner Wine Trophy 2019 **Gold Medal**
- Mundus Vini 2019 **Silver Medal**
- Mundus Vini 2020 **Gold Medal**
- Mundus Vini 2020 **Silver Medal**