



Orfeo

Negroamaro Puglia IGP

The name of the vine comes from two words indicating both the black color, the Latin NIGRA and the Greek MAVRO, used in combination to emphasize the intense black, dark color of both the grape skin and the wine obtained.

It is the most widespread variety in the provinces of Lecce and Brindisi and is the variety in most of the red and rosé wines of these two provinces.

In recent years it has become important for consumers as well as for the excellent organoleptic characteristics also for the healthy aspect due to the high content of resveratrol.

Orpheus is full, harmonious, with an intensely fruity and ethereal scent. It has complex tannins on the palate and perfect acidity combined with spice and plum flavors.

PRODUCTION AREA

Salento, in an area that goes from Taranto to Brindisi, exposed to the breeze of the Ionian and the Adriatic.

GRAPE VARIETY

Primitivo.

AWARDS

Recently received the coveted 2019 trebicchieri from Gambero Rosso.

VINIFICATION

The harvest takes place in the early hours of dawn. Maceration for 12/15 days with pumping over and subsequent soft pressing. Thermo-controlled fermentation at 75 ° F.

ALCOHOL

Alcohol 14.5%