

NEGROAMARO 2020

SALENTO I.G.T.



VARIETIES: 100% NEGROAMARO

PRODUCTION AREA: Salento peninsula in the southern part of Apulia region

VINEYARDS: Vineyards trained in the "Salento gobelet" style on calcareous clay soils at the altitude of 50-80 mt. Average yield is 80-90 q./ha

WINE MAKING: The grapes are harvested during the second week in September and macerated at 25 °C for 7-8 days in stainless steel vats with frequent pump-overs

AGEING: 9 months in glass-lined concrete vats to maintain the fruit and varietal character intact

TASTING NOTES: Deep ruby colour; complex bouquet of wild dark berry fruit, with notes of blackliquorice; medium bodied on the palate with a long complex aftertaste exhibiting the pleasant, bitterish note typical of the negroamaro

RECOMMENDED WITH: As very versatile wine that can be enjoyed by itself or matching pastas, soups and meats. Serve at cool room temperature

CELLARING: If perfectly stored this wine can develop nicely for 3-4 years

ANALYTICAL DATA: Alcohol: 13,5%; Total acidity: 5.60 g/l; pH: 3.45; Residual sugar: 3,10 g/l; Total SO₂: 75 mg/l