



Negroamaro

The indigenous Negroamaro variety is another part of the heritage of the Salento area, so deeply imbued with history. This is a red with an extraordinary tannic texture, which remains impressed on one's consciousness thanks to the depth of its purple highlights and its generous, easy-drinking style. It expresses all the warmth of earth from which it comes in the wealth of sensory nuances it displays: notes of roses, of strawberry preserve, of rosemary. It matures in the cellars in 65-hectolitre casks for a year, before resting for some time in bottle where its opulence becomes tempered to a degree. It is like a summer's day, happy and sunny, at the first sip; like a glimpse of spring, with its attractive and inviting freshness, as one finishes one's glassful. Drink it with the joy of discovery and with the respect due to this new frontier of Puglian quality wine.



APELLATION
Salento IGT



AREA
Agro of Torre Santa Susanna, Salento



GRAPES
100% Negroamaro



ALCOHOL LEVEL
13% by volume



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

The grapes are delicately pressed and destalked. Skin contact lasts about eight days during which the wine acquires its personality. With vinification completed, the wine ages for 12 months in small oak barrels, followed by an additional period of fining in the bottle.

COLOUR

Dark ruby red

BOUQUET

Full and intense with notes of cherries, ripe red fruit, jam and a light spicy sweetness with scents of coffee and cacao.

FLAVOUR

Round, balanced and extremely pleasant with a light almondy note in the finish.

SERVING TEMPERATURE

Serve at about 18° C. (64° F.).

FOOD MATCHES

A wine with an excellent body particularly adapted as an accompaniment for red meats, including horsemeat, a typical local specialty, and herbed and aged cheeses.