

# AMATIVO

I.G.T. SALENTO • PRIMITIVO E NEGROAMARO

## PRODUCTION AREA

Guagnano (LE), Sava (TA), San Pietro Vernotico (BR)

## TRAINING

Head-trained (alberello), (5,000 plants per hectare).

## HARVEST

Primitivo in early September, Negroamaro in late September.

## VINIFICATION

After being destemmed and crushed, the must is macerated with skin contact for 12-15 days during which délestage is employed on a daily basis. Fermentation is carried out at 26-28° C.

## AGING

Once malolactic fermentation is completed, the wine is aged in barrique for approximately 12 months.

## AGING POTENTIAL

When vinified as a monovarietal wine, Negroamaro will surprise and reward the collector over 4-6 years.

## COLOR

Inexpugnable ruby red, offering the eyes a preview of the wine's complex structure, flavors, and aromas.

## NOSE

Notes of rose and violet emerge in a slow, long-lasting progression, giving way to wild fruit, dried fig, preserves, and vanilla.

## PALATE

The same aromatic equilibrium reappears in the mouth, releasing delicate progressions of fruit and spice. The rich, balanced flavor of this wine's components give it its distinctive imprint. And its extreme delicacy closes with ample, persistent flavors in the finish.

## PAIRING

Well aged ripe cheeses, smoked and spicy cured meats. Intensely flavored meat dishes, ideally complex in their flavor profiles. Ass and horse are among the winemaker's favorite pairings as are meat-based first courses. This is a wine (as strange as it may sound) that doesn't mind the company of a good cigar.

## SERVING TEMPERATURE

18° C. (64° F.).

