

# TERESAMANARA

I.G.T. SALENTO • NEGROAMARO

## PRODUCTION AREA

Guagnano (LE).

## TRAINING

Spur-pruned cordon-trained and head-trained (alberello), (5,000 plants per hectare).

## HARVEST

Late September.

## VINIFICATION

After being crushed, the must is macerated with skin contact for 15 days. Fermentation is carried out at 26° C.

## AGING

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

## AGING POTENTIAL

When vinified on its own, Negroamaro will surprise and reward the collector over 4-6 years.

## COLOR

Intense ruby red alternated with delicate cherry tones.

## NOSE

The fruit and floral notes offer a preview of how this wine will evolve on the palate, with ample aromas of ethereal spices and a light minerality.

## PALATE

As on the nose, this wine is classic, bold, and confident yet perceptibly refined.

## PAIRING

Ideal for intensely flavored and structured cuisine, especially dishes with lingering flavors and aromas. Game and ripe, aged cheeses.

## SERVING TEMPERATURE

18° C. (64° F.).

