

NEGROAMARO

I.G.T. SALENTO • NEGROAMARO

PRODUCTION AREA

Guagnano (LE).

TRAINING

Haed-trained (4,500 plants per hectare).

HARVEST

Mid-September.

VINIFICATION

After being destemmed and crushed, the must macerates with skin contact for 6-7 days. Fermentation is carried out at 24-25° C.

AGING

The wine is then aged in stainless-steel vats until bottling.

AGING POTENTIAL

This wine is ready to drink, with delicate aromatic evolution over the next 2-3 years. As the wine ages, its flavors will evolve as its tannin mellows.

COLOR

Intense ruby red with tender, soft hints of violet.

NOSE

Red fruit with delicate herbaceous notes with a wide range of aromas, including sour cherry, red prune, and thyme followed by bay leaf.

PALATE

The flavor of this wine is defined by its balance of delicacy and alcoholic content set against its minerality and freshness. Nuanced and persistent, well developed finish with a finale of ginger and red apple that creeps up on the palate.

PAIRING

Mediterranean cuisine, pasta with sauce, soups, and gently aged cheeses.

SERVING TEMPERATURE

16° C. (61° F.).

