



BRAND NEGROAMARO DEL SALENTO IGT - LIMITED EDITION

Wine	Negroamaro del salento rosso
Classification	Indicazione geografica tipica
Area of production	Salento
Soil	Calcareous and clayey
Cultivation system	Bushtrained vineyards
Yield in quintals per hectare	90
Grapes	Negroamaro 100%





Climate	Fairly mild winters, very dry springs and summers
Harvesting	By hand when ripe, selecting grapes carefully
Winemaking technique	Traditional maceration for 10-12 days and fermentation of must under controlled temperature conditions, good use of delestage and pumping over
Ageing	6 months of oak barrels
Refinement	2-3 months in the bottle
Colour	Intense ruby red
Aroma	Pleasing winy fragrance with hints of almond. Bouquet opens up with sensations of ripe plum and blackberry
Taste	Velvety, full bodied and harmonious
Alcohol content	16% vol.
Combinations with foods	Grilled red meats, roasts, stews and aged cheeses
Serving temperature	16-18° C
Recommended glass	Gran cru
Keep for	Constant temperature 18° C, humidity 75%, Controlled light, horizontal bottle