



## TECHNICAL DATA

**Designation:** Negroamaro IGT Salento

**Grape variety:** 100% Negroamaro

**Vineyard location:** Salento

**Soil composition:** Medium-deep over layers of limestone rock

**Age of vines:** 30 years

**Training system:** Apulian *alberello*

**Yield per hectare:** 60 quintals/ha

**Annual production:** 6.000 bottles

**First vintage:** 2013

**Harvest:** By hand in the 4th week of September (late harvest).

**Vinification:** Fermentation with maceration at 24°C for 15 days

**Aging:** 12 months in 225-litre, second passage French and American oak *barriques*

**Alcohol content:** 14,5%

## TASTING NOTES

**Colour:** Clear, deep ruby red color with hints of garnet.

**Bouquet:** The nose shows a succession of small wild berries, chocolate, dried rosehip petals and leather.

**Taste:** Warm, balanced and soft with a display of smooth and velvety tannins. A clear and persistent finish.

## SUGGESTED PAIRINGS

Pairs best with T-bone steak, savoury first courses, grilled meat and moderately mature cheeses.

**Serving Temperature:** 17– 18° C.