



### TECHNICAL DATA

**Designation:** Negroamaro I.G.T. Puglia

**Grape variety:** 100% Negroamaro

**Vineyard location:** Salento

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

**Age of vines:** 15 years

**Training system:** Spurred cordon

**Yield per hectare:** 80 quintals/ha

**Annual production:** 150.000 bottles

**First Vintage:** 2005

**Harvest:** By hand in the second week of September

**Vinification:** Fermentation with maceration at 22-24°C for 10 days

**Aging:** 6 months in stainless steel tanks

**Alcohol:** 14%

### TASTING NOTES

**Colour:** Intensely ruby red in color with violet hues

**Bouquet:** On the nose, intriguing hints of wild strawberry, blackberry, raspberry, black pepper and eucalyptus

**Taste:** Fresh on the palate, harmonious, dynamic and enveloping, with present tannins and well-balanced freshness. Long and coherent finish with echoes of spices and red fruits.

### SUGGESTED PAIRINGS

Pairs well with roasted or stewed meats, game and matured hard cheeses.

Serving temperature 17-18° C.

