



# NEGROAMARO

## PUGLIA

Indicazione Geografica Tipica

*Da leggero appassimento*

### TASTING NOTES:

Crafted from Negroamaro grapes, this wine undergoes a brief APPASSIMENTO process. The grapes mature on the vine, naturally drying to concentrate their essence. It presents a dark ruby red hue, accented with violet, embodying a rich, intense, and full-bodied character. Flavors of black blueberries, black cherries, and prunes meld with undertones of licorice, culminating in a persistent and aromatic finish.

### FOOD PAIRING:

A harmonious match for red meats, particularly roasted dishes, and mature cheeses, its easy-drinking nature welcomes a broad palate.

**SERVING TEMPERATURE:** 14-16° C

**CLASSIFICATION:** IGT

**REGION:** Puglia

**GRAPE VARIETIES:** Negroamaro

**VINIFICATION:** in stainless steel tanks

**APPASSIMENTO:** is the traditional Valpolicella method of partially drying grapes before fermentation. In one month the grapes lose around 30% of their water content, concentrating the juice and intensifying the wine's flavour.

**ALCOHOL:** 15%

**ACIDITY:** 5.5 gr/l

**RESIDUAL SUGAR:** 4.5 gr/l