



NEGROAMARO

PUGLIA

Indicazione Geografica Tipica

DA LEGGERO APPASSIMENTO

TASTING NOTES:

Crafted from 100% 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. Best enjoyed at 14-16° C, allowing its depths and aromas to unfold gracefully.

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 gr/l