



Negroamaro

IGT



VINTAGE
2011



APPELLATION
Salento IGT



AREA
Salento, Puglia



GRAPES
Negroamaro



ALCOHOL LEVEL
13%



SERVING TEMPERATURE
64°F



BOTTLE SIZE
750 ml

VINIFICATION

The grapes are machine harvested, pressed and de-stemmed. Skin contact lasts about eight days and, during this time, the wine acquires depths and color. Following fermentation, 90% of the wine is aged for 12 months in 6,000 liter Slavonian botte and 10% in 350 lt Tonneaux, followed by 3 months of aging in the bottle.

COLOR

Ruby-red in color.

BOUQUET

Bright strawberry and cherry with notes of violet, pepper and cocoa powder.

PALATE

Robust and medium bodied revealing vibrant fruit, fresh cracked pepper and exotic spice that leads to chewy tannins and a mineral rich finish.

FOOD PAIRINGS

A variety of antipasti, rich pasta dishes, grilled meats and spicy sauces.



CAMPAIGN SUPPORTED BY REGULATION EC N. 1234/07

