



## **Negroamaro del Salento, IGT**

Negroamaro is a native varietal grown in southern Puglia since the 6th century B.C., when it was practically the only grape known in the area. It grows all along the Ionic coast, in the Lecce and Brindisi area and in the province of Taranto. It is harvested by hand towards the middle of September, then undergoes 10-12 days of traditional skin contact and fermentation at a controlled temperature of 20°C. Malolactic fermentation occurs in steel.

### **Vinification**

Traditional maceration for 10-12 days and fermentation of must under controlled temperature (68°F). Good use of pumping over and delestage. Malolactic fermentation totally developed.

**Colour** Brilliant ruby red

**Aroma** Generous and persistent, with hints of ripe red fruit, licorice and spices.

**Taste** Harmonic with good freshness and smoothness, well balance tannins

**Alcohol content** 12.5%

**Recommended with** Red meats, roasts, wild game

**Serving temperature** 61-64 F

