

NEGROAMARO

IGT PUGLIA Rosso

NEGROAMARO red wine

Grapes and vineyards: Negroamaro is one of the most ancient grape around the Mediterranean area, it has been planted since the 6th century B.C. in the southern part of Apulia during the Greek colonisation.

Vinification: after its maturation, the grape is hand harvested and pressed. Macerated for 25 days and controlled at the regular temperature of 22°C.

Wine: should be served at 18°C in combination with the typical Mediterranean food, or roast, or grilled meat to display its best. Ruby red colour and a full-bodied taste with a pale tobacco aroma, it explains his ancient name by smooth tannins and a final note of bitterness.

Specifications

Grapes: Negroamaro 100%

Growing area: Brindisi area

Average altitude of vineyards: 150 m a.s.l.

Yield per hectare: 7,000\8,000 Kg

Alcoholic fermentation: in stainless steel tanks at 15/18°C

Ageing and keeping: 3 months between wood and bottle, to keep in wine cellar at 18°C.

Analytical Data

Alcohol: 13%

Acidity: 5,3 g/l

pH: 3.55

Dry extract: 25 g/l

