



# IL GLADIATORE

## MARCHESI DEL SALENTO

### Negroamaro Salento IGT

<b>Region</b>	Puglia
<b>Alcohol</b>	13%
<b>Grapes</b>	100% Negroamaro



#### Vinification and refinement

This grape is grown almost exclusively in Puglia region and particularly in Salento, the peninsula which can be visualized as the "heel" of Italy. After an accurate selection of grapes from the oldest vines, the primary fermentation takes place in stainless steel tanks at controlled temperature. A further ageing in bottle will enhance the body and softness of the wine.

#### Wine description

**Colour:** A deep red violet colour with purple edges.

**Bouquet:** Intense perfume of tar, liquorice and red berries.

**Taste:** Full-bodied and persistent with intense red fruits flavors, rich in spices and licorice notes. Harmonious and soft on the palate with balanced tannins

#### Food pairings

Ideal to accompany flavoured pasta dishes with tomato sauce, roast meats, game, salami, and mature cheeses. Serve at room temperature.

#### Curiosity

Although *amaro* is the Italian for 'bitter', the name is thought to derive from two words meaning 'black': the Latin 'negro' and the ancient Greek 'maru'.