

MARCHESI DEL SALENTO

Negroamaro Puglia IGT

Production area: APULIA

Alcohol content: 13% Vol.

Grapes: 100% NEGROAMARO

VINIFICATION

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, the grapes are vinified following the traditional method. The primary fermentation takes place in stainless steel tanks at controlled temperature. Very good to be drunk young, it develops into velvety softness with further ageing in bottle.

TASTING NOTES

Colour: A deep red violet colour with purple edges.

Bouquet: Characteristic bouquet of red berries and spices.

Flavour: Sweet, fruity and spicy with intense flavours leading to a soft supple finish.

FOOD PAIRINGS

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

Service Temperature: 16/18°C.

CURIOSITY

There are several different theories about the origins of its name: The most probable explanation is that the name Negroamaro derives from the fusion of the Greek word "mavros" and the Latin word "niger", both meaning "black" and referring to the deep colour of the grapes, so that Negroamaro actually means black-black.

