



## Negroamaro IGT



**VINTAGE**  
2012



**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, rustic pasta dishes, grilled meats and spicy sauces.



CAMPAGNA FINANZIATA AI SENSI  
DEL REGOLAMENTO CE N. 1308/13

CAMPAGNA SUPPORTED  
BY REGULATION EC N. 1308/13