



Negroamaro

IGT

/Neh grow ah mar oh/ - Negroamaro is the name of the grape and is composed of the word "black," repeated twice: "Niger" in Latin and "mavros" in ancient Greek.



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

Deep and intense ruby red.

BOUQUET

Ample with notes of cherries, ripe red fruit, jam and scents of coffee and cacao.

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



CAMPAIGN SUPPORTED
BY REGULATION EC N. 1308/13