



Negroamaro Salento Indicazione Geografica Tipica

Production area: Salento (Apulia) Grapes: 100% Negroamaro Alcohol: 13,5% vol. Refining: steel tanks and oak barrels.

Wine features: deep red hue, almost impenetrable, with purple highlights. A wide bouquet characterized by notes of ripe fruit and blackberries, developing spicy hints and a light pleasing trail of toasted tobacco. Same flavours come to the mouth, where we enjoy a rich, velvety body.

Food matches: ideal as accompaniment to first courses rich of sauces (as for the tradition of Salento), lamb, grilled meat and seasoned cheeses.

Ageing potential: 4 years after vintage.

Serving temperature: 18 °C

Packaging:

Europallet = 84/105 cartons x 6 ML 750 bottles 4/5 layers x 21 cartons Box weight: kg 8,04 Box size: cm 17,5x25,5x32 Box ean code: 8005286015849 Bottle ean code: 8005286024469