

MARIO DEL CONTE

NEGROAMARO SALENTO I.G.T.



Wine type:	Red wine
Grapes:	Negroamaro
Appellation:	IGT
Production area:	Apulia, Italy
Cellaring:	3 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	12,5% Vol.

Colour: Intense red colour.

Fragrance: The peculiar variety gives the characteristic notes of black fruits, pepper and tobacco.

Taste: Very fresh and smooth at the same time, with good tannins and a intense saltiness, ripe fruit in the aftertaste.

Pairing: Great wine for roasted meats. Excellent with a dish of pasta, a slice of salumi or cheese.

VINIFICATION:

The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in steel tanks at a controlled temperature 25/27° C.

