



Wine type: Red wine

Grapes: Negroamaro

Appellation: Salento IGP

Production area: Apulia, Italy

Cellaring: 3 years

Bottle size: 750 ml

Serving temp.: 18 - 20° C

13% Vol. Alcohol content:

Colour: Intense ruby red colour. Intense bouquet with notes of red berries, followed by typical spice, Fragrance: black pepper in the lead. savoury, Fresh, smooth and Taste: pleasant.

It perfectly matches with tagliatelle with mushrooms, roast meats and Pairing: medium-aged cheeses.

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.



