

# NEGRAMANTE

## Negroamaro



Negroamaro grapes are grown in Salento since the VI century BC, representing today more than 70% of VINEYARDS of the provinces of Brindisi and Lecce. Considered the most famous of Salento's native varieties, Negroamaro grapes faithfully reflect the identity of this land through its full structure, lingering flavours and pronounced aromas. Its fruity and lively character makes it a perfect match for many foods.

**GRAPE VARIETY:** Negroamaro

**APPELLATION:** Salento PGI

**PRODUCTION AREA:** province of Brindisi, Southern Puglia

**TRAINING SYSTEM:** traditional Puglian bush vine, spur pruned

**SOIL:** medium texture

**PLANT DENSITY AND YIELD:** 4500 plants per hectare and 2.5 kg of grapes per plant

**HARVEST:** The harvest is carried out in the early hours of dawn, when the temperature is lower, to preserve freshness and aroma.

**VINIFICATION:** grapes are destemmed and crushed; fermentation takes place at a controlled temperature of 22-24 °C and lasts 8-10 days. During fermentation, pumping over and delestage are carried out to maximize the extraction of colour and soft tannins from the skins. Then, the wine is soft pressed and the malolactic fermentation takes place in stainless steel tanks.

**AGEING:** 3 months in French oak barrels, 6 months in bottle

**ALCOHOL:** 14%

**CALORIES:** 98 kcal / 100 ml

**TASTING NOTES:** Intense ruby red color with purple tinges; pronounced aromas of red fruits, specially raspberry and strawberry, with hints of plum and spices. Full-bodied and well balanced, with a lively tannin and a pleasantly lingering finish of ripe red fruits.

**SERVICE:** 18 °C

**FOOD PAIRING:** well-seasoned first courses, red meat and game; aperitifs based on cured meats and medium-aged cheeses, risotto with mushrooms or well seasoned vegetables.

