

TACCOROSSO

Negroamaro



Taccorosso is a top Negroamaro obtained from the oldest VINEYARDS of Paololeo winery. It has been recognised with numerous awards since the beginning, due to its remarkable structure and pronounced aromas of black fruits and spices, with a full and well-balanced body and a long, fresh finish.

GRAPE VARIETY: Negroamaro

APPELLATION: Puglia PGI

PRODUCTION AREA: from Taranto to Brindisi, old VINEYARDS exposed to the breeze of both the Ionian and Adriatic seas.

TRAINING SYSTEM: traditional puglian bush vine

SOIL: medium texture

PLANT DENSITY AND YIELD: 4500 plants per hectare and 0.8 kg of grapes per plant

HARVEST: The harvest is done manually in the early hours of dawn.

VINIFICATION: After destemming and crushing, the grape juice is macerated on the skins for 12-15 days, with frequent pumping over; follows a soft pressing and fermentation at 25 °C.

AGEING: 3 months in stainless steel vessels, 10 months in tonneaux and 3 months in the bottle

ALCOHOL: 14.5%

CALORIES: 101.5 kcal / 100 ml

TASTING NOTES: deep ruby colour with a garnet hue. Complex and spicy bouquet, with black berries, cassis and a pleasant aroma of licorice and coffee, with hints of Mediterranean herbs. Full-bodied, with very smooth tannins and a perfectly balanced acidity; lingering, fresh finish with a black fruits aftertaste.

SERVICE: decant and serve at 18 °C

FOOD PAIRING: well seasoned sauces; red meats, mushrooms and game.

