

TERRENO

Negroamaro

Salento area, in Southern Puglia, offers the ideal environmental conditions for practicing organic farming. The high solar irradiation during most of the year, combined with the absolute absence of rain during the summer and the great ventilation, make it possible to produce healthy grapes, without the need of any pesticides or systemic chemical substances.

Aware of the importance of reducing the use of herbicides and pesticides to protect the land and biodiversity of Salento, as well as the health of its population, PaoloLeo winery offers an entire line of certified organic wines.

GRAPE VARIETY: Negroamaro

APPELLATION: Salento PGI

ORGANIC CERTIFICATION: ICEA Organic Certified, according to Council Regulation (EEC) No 2092/91

PRODUCTION AREA: San Donaci and Mesagne area, southern Puglia

TRAINING SYSTEM: spurred cordon

SOIL: medium texture

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

HARVEST: The manual harvest is carried out in the early hours of dawn, in the first ten days of September.

VINIFICATION: The grapes are destemmed and fermented at a controlled temperature of 22-24 °C for 8-10 days; fermentation with selected yeasts and malolactic fermentation.

AGEING: 5 months in stainless steel vessels and 1 month in bottle

ALCOHOL: 13.5%

CALORIES: 94.5 kcal / 100 ml

TASTING NOTES: deep ruby color with purple tinges. Pronounced aromas of strawberry and raspberry, with spicy and herbal notes. Full-bodied, lively tannins well balanced with a good freshness, and a pleasant fruity finish.

SERVICE: 16-18 °C

FOOD PAIRING: well-seasoned main courses, roast meat, game and cold cuts

