



## NYROCA NEGROAMARO- SALENTO IGT



Volume: 13,5%

Grape: Negroamaro

Soil: high clay content – sea level

Vine training: Espalier vine, cordon spurred

Yield per hectare: 110 ql.

Grape harvest: by hand at the end of September.

Wine fermentation: in steel tanks, between 22 – 24 C

Ageing: 12 months in stainless steel tanks and 3 months in bottles

Color: ruby red

Taste: dry, harmonious, slightly bitter aftertaste, velvety, gently tannic

Pairing: first and main courses with red meats or mushrooms. Best with flavorful and aged cheese

Apulian Specialty: Peperonata (Stewed sweet peppers)

Serving temperature: 18/20 C