

ORFEO

Negroamaro

Negroamaro is considered the main native grape variety of Salento, with an excellent content of tannins and flavour compounds that give intense but elegant, fruity and spicy wines. Negroamaro is also known by its high content in resveratrol, an antioxidant and anticancer substance present in other black grape varieties but found in relevant quantities only in Negroamaro.

GRAPE VARIETY: Negroamaro

APPELLATION: Puglia PGI

PRODUCTION AREA: Salento, well exposed to the breeze of both Ionian and Adriatic seas, in southern Puglia.

TRAINING SYSTEM: traditional 50 year old puglian bush vines, spur pruned

SOIL: medium texture

PLANT DENSITY AND YIELD: 4500 plants per hectare and 1.2 kg of grapes per plant

HARVEST: manual harvest is carried out in the early hours of dawn, when low temperatures and dry weather help preserving freshness and aroma; the bunches are placed in small baskets of 5 kg and quickly taken to the cellar, avoiding unwanted macerations or early fermentations.

VINIFICATION: grapes are destemmed and fermented at a controlled temperature of 25 °C for 8-10 days. Follows a maceration on the skins that lasts 12-15 days, with repeated pumping overs and finally soft pressing of the marc.

AGEING: 3 months in steel, 12 months in American and French oak barrels and 3 months in bottle

ALCOHOL: 14.5%

CALORIES: 101.5 kcal / 100 ml

TASTING NOTES: Deep ruby color with garnet tinges; pronounced spicy bouquet, with aromas of black cherry, blackcurrant and blueberry, spicy notes of black pepper and licorice and nuances of vanilla and chocolate; full-bodied, with smooth and lingering tannins perfectly balanced by a good freshness. Long and persistent finish of black fruits and spices.

SERVICE: decant and serve at 18 °C

FOOD PAIRING: first courses based on meat and well-seasoned sauces, game and cured meat; mature cheeses; dark chocolate.

