



MASADA NEGROAMARO- BRINDISI DOC

Volume: 13%

Grape: Negroamaro

Soil: high clay content – sea level

Vine training: Alberello – bush vine

Yield per hectare: 70 ql.

Grape harvest: by hand, into small boxes, during the end of September in full ripeness

Wine fermentation: temperature between 27 -28 C. in steel tanks. Maceration with skin contact for 10 days, then through soft pressing

Ageing: After malolactic fermentation, part of the product is moved into american oak barriques, while the other part is aged into stainless steel tanks. At the end of summer, the wine matured in oak (15 %) and the wine matured in stainless steel (85%) are blended together.

Color: ruby red with garnet red shimmers

Flavors: spices, roasted coffee, ripe red fruits, with balanced tannin

Pairing: spicy antipasto, grilled red meats, meatballs, slow baked lamb and potatoes, hard cheese

Apulian Specialty: Carne ed involtini cotti lentamente al sugo (Meat and roulades slow cooked in tomato sauce)

Serving temperature: 18/20 C