



NEGROAMARO I.G.T.
Puglia, Italy



13% **750mL**
ALC/VOL BOTTLE SIZE



100% Negroamaro

Appellation
Salento I.G.T.

Vinification
Harvested the second half of September with traditional red wine vinification at a controlled temperature between 25° and 27 °C.

Tasting notes
Color: Garnet red.

Nose: Lively aroma of bright red cherries and earth, and with a touch of tobacco and vanilla from storage in oak barrels.

Palate: Soft and fruity taste with well-integrated, velvety tannins, and a nice long aftertaste. It is a wonderfully powerful and flavorful wine that can be enjoyed for most occasions and the better ones dinners.

Serving recommendations
18-20 °C

Food pairings
Ideal with roasts and grilled meat, excellent with lamb. Good accompaniment also with hard cheese.