

# NEGROAMARO

SALENTO IGT

## ELEGANT & SILKY

**Grape variety:** Negroamaro

**Production area:** Salento - Apulia

**Soil:** clay-loam, medium limestone

**Alcohol:** 14% vol.

**Harvest:** September

**Aging:** big Slavonian oak barrels and stainless steel tanks.

**Tasting notes:** this wine has a deep red color with purple hues. It releases a fragrant scent of ripe red fruits with notes of vanilla, toasted tobacco and hints of spice.

Harmonic and silky to the palate, it reveals a charming aromatic complexity enhanced by velvety tannins and a typical aftertaste of Mediterranean herbs.

**Food pairing:** it pairs well with rare red meat and bbq. Ideal with first courses rich in sauces and aged cheeses, even spicy ones.

**Service Temperature:** 18 C°

**Aging potential:** 5 years after the vintage

