

## ICHORE

NEGROAMARO  
Indicazione Geografica Protetta

SALENTO

## SPECIAL SELECTIONS



**Grapes:** Negroamaro

**Production:** the grapes are collected from vines cultivated in Northern Salento. The harvest starts in the second decade of September, before the grapes become overripe. After 12 days of maceration of the must with the skins and after the whole process of vinification, a permanence of 8 months in old french tonneau gives to ICHORE a good micro-oxygenation that makes the tannins soften and smooth.

**Color:** ruby red very intense and deep

**Bouquet:** strong and distinctive with scents of red fruits and spicy hints of black pepper and juniper.

**Taste:** very persistent, enveloping, bold and structured but smooth with soft tannins.

**Food pairing:** roasted or stuffed meat, barbeque and tasty pasta dishes.

**Alcohol content:** 13% by vol

**Total acidity:** 6,0 g/l

**Best served at:** 18°C - 64°F

MIALI  
1886