

NEGROAMARO

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Indicazione Geografica Protetta

SALENTO



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. Then follow 12 days of maceration of the must with the skins and a right refining in tank and then in bottle.

Color: ruby red very intense and deep.

Bouquet: strong with scents of red fruits and spicy hints.

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

Food pairing: roasted or stuffed meat, barbeque, pasta with meat sauce.

Alcohol content: 13% by vol

Total Acidity: 6.0 gr./lt.

Best served at: 18°C - 64°F

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