



the **wave**
of change



TECHNICAL DATA SHEET NEGROAMARO



Variety: Negroamaro

Denomination: IGP SALENTO (Protected Geographical Indication)

Production: Organic – Certified IT BAC A85D

Harvest: End of September

Training system: Guyot

Yield per hectare: 8 tonnes

Vinification: The grapes are de-stemmed and softly pressed. The maceration and fermentation occur in medium size tanks with controlled temperature.

Ageing: Malolactic fermentation in steel tanks and subsequent maturation in cement tanks for about 6 months

Alcohol: 14% vol.

Colour: Quite intense ruby red with garnet reflections

Tasting notes: **Aroma:** Fresh fruit with hints of wild berries. Balsamic and mediterranean background with hints of blueberry and mastic

Flavour: Soft entrance. Full-bodied and balanced. Spicy on the palate

Serving temperature: 17 - 18 °C

TECHNICAL DATA SHEET 01/01/2022 – Supersedes and replaces all previous versions. Product information subject to change without prior notification.