



 *Negramaro 55%*
Primitivo 45%
IGT Salento  *VOL. 13,5%*  *750 ml*



LOCATION

Provinces of Brindisi and Taranto. Claylike soil containing limestone.

AGING

Malo-lactic fermentation and aging in French oak barrels (medium toasting) for about 3-4 months.

TASTING NOTES

Ruby red in hue with violet reflections. The bouquet gives balsamic and fruity notes of cherry, morello cherry, and violet. Hints of spice at the finish, reminiscent of carob.

SERVING TEMPERATURE:

16 - 18°.

FOOD PARING:

Ideal as an aperitif, paired with well-structured pasta and rice dishes, meat dishes, and the great recipes of the Mediterranean tradition.

