



 *Negroamaro 100%*  *VOL. 12%*  *750 ml*

AREA OF PRODUCTION

Provinces of Brindisi and Taranto. Poor soils of calcareous type, tending to clayey.

WINEMAKING AND AGING

the grapes are macerated for 6-8 hours in order to extract from the skins the right amount of color and aromatic notes typical of Negroamaro. The must is fermented at 10-12° C in stainless steel tanks. Aging in stainless steel tanks for about 3 | 4 months.

TASTING NOTES

delicate pink color with purple reflections; fruity aftertaste with notes of raspberry and strawberry. On the palate is fresh, mineral, balanced. Long finish.

FOOD PAIRINGS

Ideal served as an aperitif, with pasta, white meats and fish.

SERVING TEMPERATURE

12° C



PACKAGE SIZE
171X 25 LX 32 H



PALLET (EPAL 120X80)
110 BOX / 660 BOTTLES



PALLET (USA 120x100)
140 BOX / 840 BOTTLES



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Azienda Agricola
D'ADDARIO