

# ENNEORO

## NEGROAMARO SALENTO IGP



### GRAPE VARIETY

100% Negroamaro.

### PRODUCTION AREA

Francavilla Fontana (Br).

### TRAINING SYSTEM

Guyot.

### HARVEST

Mid-September. Hand harvest.

### VINIFICATION

After being destemmed and crushed, the must macerates with skin contact for 8-10 days. Fermentation is carried out at 23-24° C.

### AGEING

5 months in stainless-steel tanks, 1 month in bottles.

### TASTING NOTES

Deep red colour with violet reflections; fragrant smell with notes of ripe fruit, currant jam and raspberries; a full-bodied wine, balanced, with nice freshness.

### FOOD PAIRING

Ideal with Mediterranean food, pasta with tomato sauce, meat roast and very good with cheese.

### SERVICE TEMPERATURE

18° C.

