

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.

