



NEGROAMARO

IGT PUGLIA - ORGANIC

VARIETY: Negroamaro 100%

AREA: Masseria Scorace in Crispiano

TRAINING SYSTEM: spur pruned cordon

PLANTS PER HECTARE: 4 300

TYPE OF SOIL: red ferrous soil with underlying calcareous layer

PRODUCTION PER HECTARE: 9 tons

GRAPE GATHERING: mechanical harvest during the second week September

VINIFICATION: maceration and alcoholic fermentation in stainless steel tanks at controlled temperature (24°C)

REFINING: 9 months in stainless steel tanks and 4 months in bottle

ALCOHOL CONTENT: 14,5% vol.

TASTING NOTES

SIGHT: deep ruby-red with brilliant highlights

NOSE: delicate notes of rose, black cherry, blueberry and blood orange

PALATE: fresh, well balance, with sweet tannins. It has a delicious citrus finish