



## MIRACULU

### Negroamaro

#### VINI MALACARI

Appearance: "Miraculu", a red wine produced with Negroamaro grapes, reveals itself in the glass with a deep, almost impenetrable hue. The color is an intense deep ruby, which heralds a compelling tasting experience full of character.

Smell: Approaching the glass reveals a rich and engaging olfactory bouquet. The "Miraculu" begins with notes of ripe dark fruit, such as blackberry and plum, with a touch of blackcurrant, which blend into an intense and enveloping scent. Hints of Mediterranean herbs emerge, such as rosemary, and spicy nuances of black pepper and cinnamon. Everything is supported by an underlined note of roasted coffee, which promises complexity and depth.

Taste: At the first sip, the "Miraculu" offers a pleasant sensation of roundness and velvet on the palate. Black fruit is in the foreground, with an intense flavor of blackberry, plum and black cherry, enriched with nuances of sweet tobacco and vanilla. The tannins are well structured, yet soft, contributing to a pleasant mouthfeel. The balanced acidity gives freshness, while the persistent aftertaste is characterized by hints of roasted coffee and spices, which invite you to another sip.

Culinary pairings: "Miraculu" is an ideal partner for Salento and Mediterranean cuisine. It pairs perfectly with meat-based dishes, such as grilled lamb or roast pork with aromatic herbs. It is also an excellent companion for mature cheeses and pasta dishes with rich tomato and basil-based sauces.

Alcohol content: 13.5% vol.

Serving temperature: 16°-18° degrees