

NOTTE ROSSA

Technical sheet

Negroamaro Salento IGP



Wine type Red

Appellation Salento IGP

Grape Negroamaro

Production area

Salento, Puglia. The area is about 100 m above sea level, with high average temperatures and medium-low rainfall. The soil is shallow and medium textured (sandy loam)

Vine training Espalier, 4500 vines per Ha

Harvest Mid-September

Vinification and ageing

Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Aged in stainless steel tanks

Tasting notes

Deep purple red with violet-black reflections, intense and persistent aroma, fruity with blackcurrant and wild fruit scent, spicy with thyme notes. A full-bodied wine, soft and balanced, long and pleasantly flavoured in the end

Best served with

Savoury first courses, meats and mature cheese

Serving temperature 16-18°C