



NOTTE ROSSA

Technical sheet

Negroamaro Salento IGP

Wine type Red

Vinification and ageing

Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Aged in French oak barrels for 4 - 6 months

Appellation Negroamaro Salento IGP

Tasting notes

Very deep purple red, wide and complex to the nose, with notes of spices, soft fruit and cherry jam. A full-bodied wine, soft and balanced, rich in fine tannins, with a pleasantly long lasting finish

Grape Negroamaro

Production area

Salento. The soil is mainly red earth, with a fine texture and a generally calcareous underground with few emerging rocks. The well-known redness of these soils is due to the presence of iron oxides. The climate is characterised by high temperatures all year round, with very little rainfall and a wide temperature range between night and day

Vine Training Espalier, 4500 vines per Ha

Best served with

Savoury dishes like tagliatelle with Bolognese sauce, beef stew, roast or braised beef; excellent with aged cheese

Harvest Second half of September

Serving temperature

16-18°C