



NOTTE ROSSA

Technical sheet

Negroamaro di Terra d'Otranto DOP Rosso

Wine type Red

Appellation Negroamaro di Terra d'Otranto DOP Rosso

Grape Negroamaro

Production area

Salento Ionian countryside. Vines are grown at an altitude of around 100 m above sea level. The soil is mainly red earth, with a fine texture and a generally calcareous underground with few emerging rocks. The well-known redness of this soil 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

Harvest Second half of September

Vinification and ageing

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

Tasting notes

Deep, intense purple hue with a striking visual presence; the bouquet is rich and layered, marked by spices, wild berries, and cherry preserves. On the palate it is full bodied and well structured, soft overall and finely balanced, supported by refined tannins, and closing with a persistent, pleasantly satisfying finish

Best served with

Excellent with hearty first courses, such as pappardelle with wild boar ragout or lasagne layered with rich meat sauce; it also pairs well with red meat mains like grilled steaks, braised cuts, and slow stewed dishes. Outstanding alongside aged hard cheeses, which enhance its structure and intensity

Serving temperature 16-18°C