

SANTO STEFANO



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NEGROAMARO

IGP PUGLIA NEGROAMARO ROSSO

GRAPE VARIETALS: Negroamaro and other recommended grapes

SOIL TYPE: alluvial, medium consistency with calcareous areas.

GROWING SYSTEM: cordon spur and Guyot.

DENSITY: 5.000/5.700 plants per ha.

PRODUCTION PROCESS

Stems removal and soft pressing. Maceration for about 10 days at 25°C. Fermentation in stainless-steel tanks at controlled temperature. Maturation in cement tanks

COLOUR: ruby red colour tending to garnet highlights as it ages.

BOUQUET: rich and well-balanced.

TASTE: full-bodied and harmonious

SERVICE TEMPERATURE: 16-18°C