



SARACENO NEGROAMARO

IGP Salento Negroamaro Rosso

Grape varieties: 85% Negroamaro
15% Other recommended grapes

Area of production: Leverano (LE)

Soil type: Alluvial, average mixture with areas of limestone

Growing system: Cordon spur

Density: 4.500/5.000 plants per Ha

Yield per Ha.: 10,00 T/Ha grapes

Production process: Stems removal and soft pressing. Maceration at controlled temperature of about 25-28°C for a period of about 12 days. Fermentation in stainless steel tanks at controlled temperature. Maturation in epoxy resin-lined cement tanks

Aging potential: 3 and more years, depending on the vintage

Organoleptic characteristics

Colour: Ruby red colour with garnet highlights

Bouquet: Aroma of tiny and matured red fruits

Taste: Velvety, harmonious and persistent

Service temperature: 18 °C

Gastronomic recommendation: Very good with first courses in general, boiled and grilled meats, excellent with game.