

**SARACENO NEGROAMARO***IGP Salento Negroamaro Rosso*

Grape varieties: Negroamaro and other recommended grapes.

Soil type: alluvial, average mixture with areas of limestone.

Growing system: cordon spur and Guyot.

Density: 5.000 plants per ha.

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 cement tanks.

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

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.