



SANTO STEFANO

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: velvety and fresh with an elegant slightly bitter end

SERVICE TEMPERATURE: 16-18°