



# NEGROAMARO ROSSO

**Denomination:** NEGROAMARO ROSSO

**Wine Classification:** IGP SALENTO ROSSO (red)

**Production Area:** Leverano (Lecce)

**Grape Varieties:** Negroamaro 100%

**Alcohol content:** 13,50% vol.

**Soil:** alluvial origin soil, mixed (sand, silt and clay) with calcareous zones

**Yield:** 8-9 tons of grapes for hectare

**Training method:** "sapling" and spurred cordon

**Vineyard density:** 4500-5000 plants for hectare

**Ageing:** at least 2 years depending on the harvest

**Vinification:** after grape de-stemming, the must and the skins undergo a maceration for about 6-7 days at a temperature of 24-26 C°. The malolactic fermentation is followed by ageing in barriques for about 4 months; part of this wine ages in stainless steel tanks.

*Tasting notes*

**Color:** intense ruby red

**Bouquet:** generous and lingering with hints of cherries and vanilla

**Taste:** full-bodied, round, with soft and balanced tannins

**Serving temperature:** 16-18 C°

**Pairing:** grilled red meat, and bushmeat aged cheese



VECCHIA TORRE