

Negroamaro

Brindisi DOC



Wine type

Red

Appellation

Brindisi DOC

Grape

Negroamaro

Vintage

2021

Alcohol content

13,5% vol.

Vine training

Counter-espalier

Harvest

Second / third decade
of September

Fermentation

Alcoholic, for 7-11 days at
a temperature between
22 and 26°C in steel
tanks.

Malolactic fermentation
completed.

Aging

Minimum 12 months
in steel, 1-2 months in
bottle

Characteristics

Intense ruby red.

The identity of the
grape reflects in a wide
range of fruit aromas
- blackberry, currant,
and cherry under spirit -
along with spices.

A fresh sip with a
pleasant tannic
note, closing with an
intense and persistent
aftertaste.

Recommended pairing

The complexity of
aromas and flavors
calls for equally rich
combinations of taste.
Ideal with grilled
meats, flavorful sauces
including those with
mushrooms, and aged
cheeses.

Serving temperature

16/18°C