



Negroamaro Salento

Indicazione Geografica Tipica

Production Area: Salento

Grapes: Negroamaro

Alcohol: 14% vol.

Refining: steel tanks and oak casks.

Wine features: deep intense ruby red hue. It is a charming and harmonious wine with a combination of aromas going from ripe red fruit to hints of spices. Delicate and fine note of oak to the palate, layered structure and excellent body.

Food matches: ideal with elaborate first dishes, roasts, grilled meat, stews and seasoned cheeses. Excellent paired with Mediterranean courses typically tasty.

Ageing potential: 3/4 years after vintage

Serving temperature: 18°C

Packaging:

Europallet 95 cartons x 6 ML 750 bottles

5 layers x 19 cartons

Box weight : Kg 10,02

Box size: cm 17,7x27x31,3

Bottle ean code: 8005286022403

Box ean code: 8005286014538