

Negroamaro Primitivo Salento

Indicazione Geografica Tipica

Production area: Salento (Apulia)

Grapes: 80% Negroamaro and 20% Primitivo

Alcohol: 13,5% vol.

Refining: steel tanks and oak barrels.

Wine features: intense red colour with purplish highlights. The two main autochthonous grapes of the area, melded together, show those characters of intensity and elegance typical of the terroir of Salento; complex smooth and harmonious aromas with notes of red ripe fruits, almost in spirits, cloves, tobacco and spices, in general. A structured wine with a full, silky body.

Food matches: ideal for grilled meat, first elaborate

dishes and half-seasoned cheeses.

Ageing potential: 4 years after vintage.

Serving temperature: 18 °C

Packaging:

 $Europallet = 84/105 \ cartons \ x \ 6 \ ML \ 750 \ bottles$

4/5 layers x 21 cartons

Box weight: kg 8,04

Box size: cm 17,5x25,5x32

Box ean code: 8005286015863 **Bottle ean code:** 8005286024483