



Negroamaro Sangiovese Puglia

Indicazione Geografica Tipica

Production area: Salento

Grapes: 60% Negroamaro and 40% Sangiovese

Alcohol: 13% vol.

Wine features: intense red colour with violet highlights. On the nose pleasant and immediate notes of berries and blueberries, which we find also on the tongue where it is soft, velvety and round with a final aftertaste of small red berries. Good the aromatic persistence.

Food matches: a versatile red wine; particularly indicated for grilled meat, barbecue and first dishes based on pasta and rice.

Ageing potential: 3 years after vintage.

Serving temperature: 16/18 °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: 8005286016488

Bottle ean code: 8005286024964