

NEGROAMARO IGT PUGLIA GRANDE ALBERONE

WINE

Type	Red wine.
Growing region	Apulia
Grape varieties	Negroamaro
Characteristics	Deep red wine with aromas of blackberries and ripe red fruit, intertwined with delicate notes of chocolate. Good structure and quite tannic, this Negroamaro has a long finish.
Winemaking	After the grapes are pressed and destemmed, a short maceration follows to both extract more colour and give structure to the wine; the fermentation takes place in stainless steel tanks at controlled temperature (22-24°C), then it ages in barriques for a while to be enriched with toasted and spicy notes.
Alcohol	14%vol

Vineyards

Land	Clay and limestone
Orientation and altitude	East – Sud-East, 250 m a.s.l.
Planting system	Single cordon
Vineyard Plant Density	4500 grapevines/hectare

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Preservation	Keep in a cool and dry place.
Service temperature	16-18 °C
Glass	Bordeaux grand cru
Product life	24-36 months
Best served with	Savoury meat dishes as beef, but also soft or mature cheese.

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