

Negroamaro Salento

INDICAZIONE GEOGRAFICA PROTETTA



POGGIO
MARÙ



GRAPES:

100% Negroamaro

VINYARD AREA:

The Negroamaro grapes are carefully selected from low-yielding vineyards in the Province of Taranto, in southern Puglia.

PLANT TRAINING AND DENSITY

The vines are trained in the Guyot system. Plant density is around 5.000 plants per hectare with an average yield of 2.3 kg per plant. The plants are an average of 15 to 25 years old.

HARVEST

Careful manual harvest in late September.

WINEMAKING PROCESS:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place in stainless steel tanks at a controlled temperature of 23-25°C for 8-10 days. Frequent remontage and delestage are carried out during the fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced.

AGING:

Following malolactic fermentation the wine is racked and placed in stainless steel containers at a controlled temperature of 18°C.

ALCOHOL:

13 %

RESIDUAL SUGAR:

10 gr/lit

TASTING NOTES:

Intense red with violet hues, the wine displays aromas of plums, wild strawberries and black pepper. The palate is full-bodied, with hints of liquorice and nutmeg, well-balanced tannins and a long and persistent finish.

SERVING SUGGESTION:

Perfect with chicken dishes, grilled vegetables, lamb and soups with vegetables and meat.

SERVING TEMPERATURE:

14-16 °C