


 <p>GRAPE VARIETY 100% NEGROAMARO</p>	 <p>ALCOHOL 16,50 %</p>	 <p>SERVING TEMPERATURE 14-16 °C</p>	 <p>RESIDUAL SUGAR 11 g/l</p>
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- Manual harvest at the end of September
- Vineyards at Guagnano, in the Province of Lecce
- Average yield per vine: 600 grams
- Age of the vines: 60-year-old, typical Puglian bush-trained vines
- Matured in wood, using various types of container (barriques, tonneaux and large casks)

COLOR: a very deep purplish red

BOUQUET: rich, complex aromas, with notes of fruits such as redcurrants, cherries and bitter cherries preserved in alcohol.

PALATE: very full-bodied, mellow and well-balanced, with rich, gentle tannins and an attractively persistent finish. Spicy notes of cinnamon, coffee and vanilla make it particularly rounded, velvety and elegant.

SERVING SUGGESTIONS: a wine for savouring on its own, but also ideal paired with game or very mature cheeses.

