

cantine
SANPANCRAZIO

961

~ Negroamaro Passito

Salento Indicazione Geografica Tipica



16% vol



75 cl



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18-20°C

Production area: San Pancrazio Salentino, Puglia

Soil: medium mixture of limestone, clay and silica

Altitude: 65 mt. a.s.l. (above sea level)

Training: espalier, 4.000 plants per hectare

Vineyards age: 40 years

Grape variety: 100% Negroamaro

Harvest: late October by dried grapes

Production per hectare: 5 tons

Vinification: after destemming of grapes, the must macerates for 15 days. Thermo-controlled alcoholic fermentation at 20-22°C

Ageing: after malo-lactic fermentation, the wine ages for 12 months in medium-toasted French barriques

Colour: impenetrable deep red with garnet reflections

Bouquet: there is intensity of ripe red fruits aromas notes of vanilla and spicy tones wich recall to mind toasting and cloves

Taste: dry, full and velvety accompanied by mellow tannins, balsamic freshness and sensations of withering in the long and persistent finish. A wine of great intensity, structured and elegant

Serving temperature: 18°-20°C

Alcohol content: 16% vol

Pairings: ideal with rich first courses, spicy cuisine, red meats, game, well-aged cheeses and dried fruit

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.

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