

cantine
SANPANCRAZIO

Campo Appio

~ Negroamaro

Salento Indicazione Geografica Protetta



14% vol



75 cl



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, 4.500 plants per hectare

Vineyards age: 30 years

Grape variety: 100% Negroamaro

Harvest: second half of September

Production per hectare: 9 tons

Vinification: after destemming and pressing of grapes, the must macerates with skins contact for 12 days.

Thermo-controlled alcoholic fermentation at 20 - 22 °C

Ageing: 6 months in medium toasting French barriques

Colour: deep red with violet shades

Bouquet: intense and persistent aroma of red-berries, jam, toasting and liquorice aroma

Taste: full-bodied, excellent balance between softness and alcohol content. A robust and deep structure wine with soft tannins

Serving temperature: 18°-20°C

Alcohol content: 14% vol

Pairings: mediterranean and spicy cuisine, cold cuts, first courses, roasts, game, aged cheeses

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.

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