

cantine
SANPANCRAZIO

COMELUCE

~ Negroamaro Vinificato in Bianco
Puglia Indicazione Geografica Protetta



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: 25-30 years
Grape variety: 100% Negroamaro
Harvest: second half of August
Production per hectare: 12 tons

Vinification: the selected grapes are delicately pressed after destemming. The must is cooled to a temperature of 8°C followed by static clarification for 24/48 hours. Later the decanting takes place and then the inoculation of selected yeasts with alcoholic fermentation at 14/16° C for about 10 days.
Ageing: stainless steel
Colour: straw yellow with greenish reflections
Bouquet: fine and floral bouquet with scents of white flowers and citrus notes.
Taste: velvety, fresh and savoury sip with refreshing notes of white pulp fruit. Good persistence.
Serving temperature: 8 - 10°C
Alcohol content: 12,5% vol
Pairings: ideal with seafood, appetizers, raw fish, white meats, soft cheeses.

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.
San Pancrazio Salentino (Br) Italia
T. +39 0831 666064 · info@cantinesanpancrazio.it
www.cantinesanpancrazio.it

