

cantine
SANPANCRAZIO

Passione d'Italia

~ Negroamaro Riserva

Salice Salentino Denominazione di Origine Controllata



15% 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: 60 years

Grape variety: 100% Negroamaro

Harvest: second half of September

Production per hectare: 6 tons

Vinification: after destemming, the must macerates with the skin contact for 15 days with several daily pumping over.

Thermo-controlled alcoholic fermentation at 20-22 °C

Ageing: the wine is aged for 16 months in medium-toasted French barriques

Colour: intense red with garnet reflections

Bouquet: a very intense bouquet with fruity aromas of cherry, plum, toasted and vanilla

Taste: warm, robust structure and elegant. Full taste, mellow aroma with soft tannins and toasted notes, persistent on the finish

Serving temperature: 18°-20°C

Alcohol content: 15% vol

Pairings: first important courses, roast meat, game, aged cheeses and dried fruit

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

