

cantine
SANPANCAZIO

Salum

~ Negroamaro Primitivo

Salento 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: 50 years

Grape variety: 60% Negroamaro 40% Primitivo

Harvest: Primitivo in early September, Negroamaro second half of September

Production per hectare: 8 tons

Vinification: after destemming and pressing of grapes, the must macerates with skins contact for 10-15 days.

Thermo-controlled alcoholic fermentation at 20-22 °C

Ageing: 6 months in medium toasting French barriques

Colour: deep red with purple hints

Bouquet: complex aroma of ripe red fruits, jam, delicate vanilla aromas with a chocolate and coffee finish

Taste: soft and big sip marked by silky tannins, harmonious, persistent, balanced finish

Serving temperature: 16°-20°C

Alcohol content: 14.5% vol

Pairings: excellent with first courses of Mediterranean cuisine, red meats and cheeses

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.

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