

cantine
SANPANCRAZIO

terre di sole.

~ NEGROAMARO
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, 5.000 plants per hectare

Vineyards age: 20-30 years

Grape variety: 100% Negroamaro

Harvest: second half of September

Production per hectare: 10 tons

Vinification: after being destemmed and crushed, the must macerates with the skins contact for 8 days. Thermo-controlled alcoholic fermentation at 20-22 °C.

Ageing: stainless steel

Colour: ruby red

Bouquet: complex, fine and fruity aromas with a prevalence of blackberries and blueberries

Taste: rich, warming with excellent acidity and extremely drinkable

Serving temperature: 18°-20°C

Alcohol content: 13,5% vol

Pairings: first courses, red meats, lamb, game and aged cheeses

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