



NEGROAMARO

nigra

SALENTO
Indicazione Geografica
Protetta

Vitigno autoctono della penisola salentina, il Negroamaro deriverebbe il suo nome da due parole, la latina "nigra" e la greca "mavros", usate insieme per sottolineare l'intenso colore nero, sia della buccia dell'uva sia del vino ottenuto.

GRECO
This is my wine.

NIGRA

Designation: Salento IGP
Grape varieties: Negroamaro
Alcohol by volume: 13,5%
Enologist: Goffredo Agostini, Gruppo Matura

TASTING NOTES

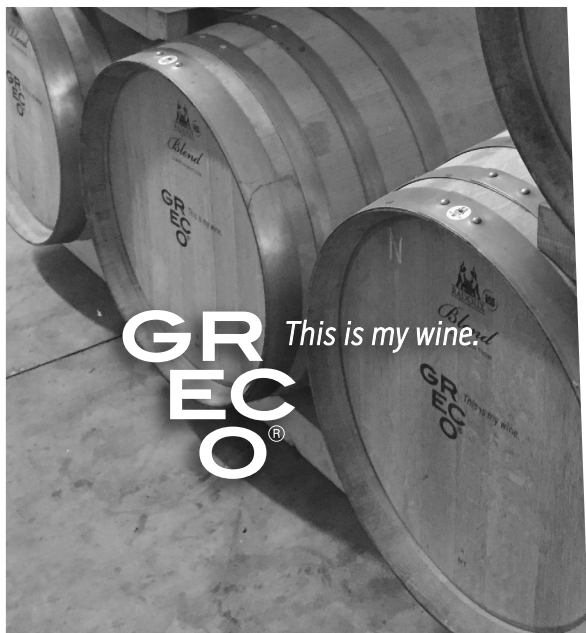
Colour: bright ruby red with violet tinges.
Bouquet: elegant bouquet with floral notes of rose and violet, undertones of black berry fruits and hints of spices.
Flavour: soft, round, with a great density but not cloying, thanks to the perfect balance of well-integrated tannins and to the supporting acidity. Excellent final length.

VINEYARD CHARACTERISTICS

Production zone: Seclì (Lecce)
Year of planting: 2005
Exposure: east
Altitude: 76 MSL
Soil type: medium-textured, with higher proportions of clay.
Plant density: 4000-4500 plants per ha.
Training system: spurred cordon (m 2,2 x 1).
Vintage period: mid-September.
Method of harvesting: hand picking in small baskets.
Grape yield: 12 t/ha
Wine yield: 90 hl/ha

VINIFICATION AND AGING

Pressing: crusher/destemmer
Fermentation: stainless steel tanks.
Fermentation temperature: 27°C
Fermentation time and maceration with skin contact: 20 days
Malolactic fermentation: spontaneous in steel tanks.
Ageing: 12 months in steel tanks.



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