

Negroamaro Puglia IGT - Othonis

Da uve leggermente appassite



Region. Puglia.



Grapes. 100% Negroamaro, slightly withered and hand picked from Salento peninsula vineyards. Provinces of Brindisi, Lecce and Taranto.



Vinification. Grapes harvested in October. Traditional red vinification, soft pressing and long maceration on the skins for about 20 days.



Tasting Notes. Intense ruby red colour with violet reflections. Bouquet of red berry fruits and spices. Full, soft, persistent and harmonious taste. Notes of licorice, cinnamon and toasted vanilla on the finish.



Analysis. Alcohol 16% Vol; Total acidity 5,6 g/l; Residual sugar 10 g/l.



Food suggestions. Ideal with pasta dishes, braised meats, cheeses. Serve at 16-17 °C. To drink within 5 years from the harvest.



Bottle. "Anni 50" 750 ml (in box of 6 bt).

