CONTRADE NEGROAMARO – *PUGLIA I.G.T.*

ABOUT THE VINEYARDS

Grape: Negroamaro

Appellation: Puglia I.G.T.

Vineyard location: Salento, Brindisi.

Vineyard Altitude and orientation: 70 mt. a.s.l. – W, SW

Soil: clay with limestone rock

Vine training system: Low espalier

Plant density: 4.500 vines/ha

WINEMAKING

Harvest time: mid of September

Harvest method: grapes are hand-picked and collected in small cases

Vinification: Thermo-controlled maceration for about 10 days, followed by the alcoholic fermentation with selected yeasts

Ageing: 3 months in oak

TASTING NOTES

Deep ruby red; intense aroma, with notes of cherry and blueberry jam, cocoa, licorice and floral fragrances. Round with warm structure and smooth tannins.

Alcohol: 13.5% Vol.

Serving temperature: 16-18° C

MASSERIA LI VELI