Negroamaro Passito IGT Salento



TYPE OF WINE

Still red wine

MAIN GRAPES

Negroamaro Passito

PRODUCTION AREA

The IGT Salento production area extends on the hills of the southern part of Apulia Region, in the Provinces of Lecce, Taranto and Brindisi (South-Italy)

SOILS

Good exposure and ventilation typical of a peninsula surrounded by sea. Soils are mainly clayey, but you can also find fine and calcareous soils with limited thickness and excellent drainage or red soils, stony, and rich in minerals.

HARVEST

Usually between end of September, beginning of October. After a period of drying on the vine.

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks and pumping over. Wine rests and refines in steel tanks only for a brief period of time before bottling. Due to the partial drying of the grapes the grapes/wine yield does not exceed the 50%.

COLOUR

Deep ruby red with garnet hues

BOUQUET

Intense aroma with notes of overripe small berry and cooked plums. Ethereal scents of liquorice, chocolate and finally nuances of sweet spices such as nutmeg and vanilla.

TASTE

In the mouth full bodied and powerful with soft ripe tannins, well-balanced, with a pleasant bitter hints of hazelnuts in the after taste.

FOOD PAIRING

Perfect with red meats dishes, wild game, seasoned cheeses. For its characteristics, it can nevertheless, be appreciated also without particular foods, simply as a meditation wine..

SERVING SUGGESTION

Serving at room temperature, about 18-20°C. We suggest to uncork the bottle at least a couple of hours before enjoying it.

ALCOHOL CONTENT

14,0%

[Borgognotta (75 cl)], [14% vol]

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CONTRI
SPUMANTI S.P.A.

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