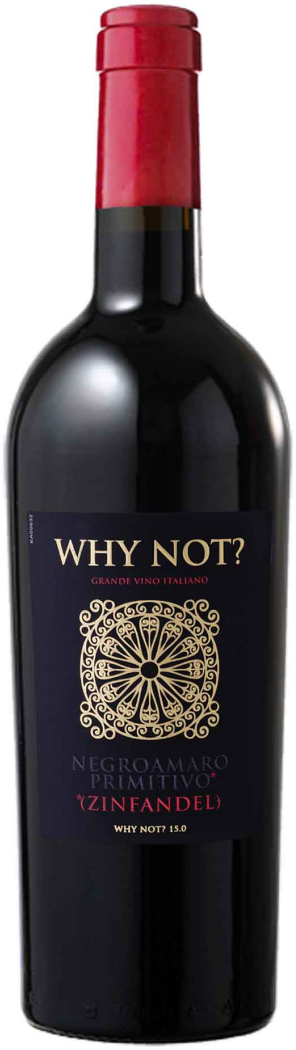
WHY NOT
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# Negroamaro-ZINFANDEL IGT Puglia




[Baros ( 75 cl )], [15% vol]

**TYPE OF WINE**

Still red wine

**MAIN GRAPES**

Negroamaro, Primitivo

**PRODUCTION AREA**

Grapes coming from the vocated IGT area located in the territory of Apulia Region (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**

Harvest of Primitivo takes usually place in August, at latest at the beginning of September, whereas harvest of Negroamaro in the third decade of September.

**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 for a certain period of time before bottling to make the tannins softer and sweeter.

**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**

15,0%

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Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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