

ÒTRE

Negroamaro



Grape:	100% Negroamaro Puglia PGI Red
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	22 days of prolonged maceration in steel containers.
Maturing & Aging:	In French wood for 4-6 months, in steel containers 1 year, bottle aging.
Alcohol:	14.5° Alc. Vol. %
Res. sugar:	1
Acidity:	6
Characteristic notes:	Intense garnet red. Enchanting aromas of small red fruits, figs and light balsamic tones. Intense and balanced taste with intriguing almond aftertaste.
Pairings:	Ideal with roast game of cut of beef.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.