

## Negroamaro Salento IGT - Barocco

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**Region.** Puglia.



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



**Vinification.** Soft pressing, fermentation at controlled temperature and 10-15 days maceration on the skins.



**Tasting Notes.** Intense ruby red with violet reflections. Ample aroma of red berry fruits. Enveloping, full, soft, persistent and harmonious taste supported by a pleasant freshness and good tannins. Notes of liquorice and cinnamon on the finish.



**Analysis.** Alcohol 12,5% Vol; Total acidity 5,8 g/l; Residual sugar 6,5 g/l.



**Food suggestions.** Ideal with pasta dishes, braised meats, game and cheeses. Serve at 16-17 °C. To drink within 3 years from the harvest.



**Bottle.** "Sophia" / "Bordolese" 750 ml (in box of 6 bt); 1 L (in box of 6 bt); 1,5 L (in box of 6 bt); 2 L (in box of 6 bt).

