

milona

NEGROAMARO
SALENTO IGP



APPELLATION

Salento IGP

TYPE

Red

GRAPE VARIETY

Negroamaro

CULTIVATION

Espalier, 4,500 vines per hectare

PRODUCTION AREA

Salento, Puglia. The vineyards are located about 100 metres above sea level, the annual temperatures are high on average and rainfall is low. The soil is shallow, with a medium mixture of clay and a good presence of rock fragments

HARVEST

Second and third week of September

VINIFICATION

Temperature-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts

AGEING

In steel

TASTING NOTES

Purple red with black-purple highlights, intense and persistent bouquet, fruity with hints of blackcurrants and berries, faint notes of thyme. The palate is full-bodied, velvety and harmonious, with a long, savoury finish

PAIRINGS

Robust first and second courses, meats in general and mature cheeses

SERVING TEMPERATURE

16-18°C