



Welcome to Puglia.

A-MANO NEGROAMARO

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



Grapes: 100% Negroamaro.

Vineyards Site: Salice Salentino, Guagnano.
Average vine age: 20 to 40 years.

Vinification: After harvesting in early October, the ripe grapes are immediately cooled and pressed. Fermentation proceeds at low temperatures for several weeks. After pressing, the wine ages throughout the winter in concrete tanks and then in bottle for at least 6 months.

Winemaker's Notes: Ruby red with purple highlights. Aromas of wild berries, cherries, plums, spices, and aromatic Mediterranean herbs. Elegant, clean flavor with a delicacy that envelops the palate.

Food pairings: It pairs beautifully with mushroom dishes, spicy sausages, fresh pasta with robust sauces, mixed roasts and grilled meats.

Serving temperature: 15-16° C

Alcohol: 13%

Mark Alessia