



## | **Negroamaro** - Puglia IGP

### **Grapes:**

100% Negroamaro.

### **Vineyard area:**

The grapes for Integro Negroamaro come from the San Donaci area in Puglia's Salento Peninsula.

The **Salento** has a microclimate which is perfectly suited to the production of **rich, complex, full-bodied** wines. Our philosophy is to be in **perfect harmony with nature**, intervening only when absolutely necessary, thereby ensuring that each and every grape variety expresses its own personality.

### **Harvest:**

First week of **September**.

### **Vinification:**

The **harvest is done by hand** in the early hours of the morning, with the grapes being put into 10kg crates. De-stemming is followed by fermentation at 22-24 °C for 8-10 days, during which time **remontage** is carried out daily. **Malolactic** happens spontaneously immediately after the alcoholic fermentation.

### **Tasting notes:**

Intense red with hints of purple. The bouquet is **intensely fruity**, reminiscent of raspberries and strawberries. On the palate it is full-bodied and well-balanced with a good finish.

### **To serve:**

Perfect with pasta dishes with tomato-based sauces, red meat and game.

