



BOTROMAGNO
VIGNETI & CANTINE

NEGROAMARO

SALENTO ROSSO I.G.T.
TYPICAL GEOGRAPHIC INDICATION



From our ancient vineyard in Salice Salentino area a classic expression of one of the best apulian grapes.

TECHNICAL INFORMATION

- Grape: 100% Negroamaro.
- Denomination: Salento Rosso I.G.T.
- Vineyard yield: 70 q/ha.
- Fermentation: Ten day fermentation on the skins at 26°-28°C.
- Malolactic fermentation: Complete.
- Maturation: In temperature-controlled stainless steel for 20 months, then 6 months in bottle.

SENSORY PROFILE

- Appearance: Dark ruby red.
- Bouquet: Fruity aromas of berry cherries, and spicy notes of vanilla and cinnamon, sage and mint, and tabacco leaf.
- Paiate: Velvet smooth and full-flavoured, with generous tannins.

SERVING SUGGESTIONS

- Charcuterie, medium-aged cheeses, barbecued lamb, wild game.



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