Negroamaro Primitivo Puglia IGP

This wine is ideal for pasta dishes with meat sauces, roasted meats, game, aged cheeses, traditional dishes from Puglia, and grilled lamb.



Negroamaro Primitivo / IGP Puglia:

ORIGIN: Puglia

VINE VARIETY: Negroamaro and Primitivo

SOIL: Clayey and silty with calcareous marl

GRAPE CULTIVATION: Traditional bush-trained vines

HARVESTING: Handpicked

VINIFICATION: Grape crushing and destemming, 15 days of maceration with the skins, fermentation at a controlled temperature of 25°C with selected yeasts.

AGING: Brief aging in large oak barrels. During the process, the wine undergoes numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 14%vol

COLOUR: Deep ruby red with garnet reflections

NOSE: Intense and complex, with notes of red fruits such as plum, sour cherry, blackberry, with hints of vanilla, leather, tobacco, and pleasant balsamic notes

PALATE: Warm, enveloping, well-structured, with long persistence and a good tannic grip that highlights the distinct characteristics of the two grape varieties

INTERNATIONAL PAIRINGS: Deer in red wine with sauerkraut – Germany, Prime Ribs with BBQ sauce – U.S.A.

SERVING TEMPERATURE: 16 – 18°C

CURIOSITY: The name “Negroamaro” has an uncertain origin, believed to come from dialect terms referring to “niuru” and “maru,” meaning black and bitter, describing both the grapes and the wine they produce.