



# Negroamaro Primitivo Puglia IGP Appassimento

## Still Red Wine

A wine suitable for rich pasta dishes, red meats and roasts, game, stews, and aged cheeses.

Negroamaro Primitivo Appassimento / IGT Puglia:

**ORIGIN:** Puglia

**VINE VARIETY:** Negroamaro and Primitivo

**SOIL:** Clayey soil, slimy with calcareous marl

**GRAPE CULTIVATION:** Traditional bush-trained vines

**HARVESTING:** Handpicked, late harvest

**VINIFICATION:** Grape crushing and destemming, 20 days of maceration with the skins, fermentation at controlled temperature 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:** 14.5%vol

**COLOR:** Deep red with garnet reflections

**NOSE:** Intense and complex, with notes of ripe fruit like plum and raspberries, raisins and candied fruit, vanilla, with hints of leather, tobacco, and a touch of pleasant spice.

**TASTE:** Warm, enveloping, well-structured, with long persistence; balanced and harmonious.

**INTERNATIONAL PAIRINGS:** Peking duck – China; Sauerbraten – Germany

**SERVING TEMPERATURE:** 14 – 16°C

**CURIOSITY:** This wine is made from grapes that are left to naturally dry on the vine. The result is a soft, deep glass with incredible charm, suited for elegance.

