

Negroamaro Puglia IGP

PIETRE DEL SOLE



Still Red Wine

An ideal wine for traditional Salento cuisine, including stewed vegetables, grilled lamb, red meats, aged and spicy cheeses, and pasta dishes with rich sauces.

Negroamaro / IGP Puglia

ORIGIN: Puglia, in the provinces of Brindisi, Lecce, and Taranto.

VINE VARIETY: 100% Negroamaro

SOIL: Medium-textured located around the 40° parallel north.

GRAPE CULTIVATION: Guyot and spur-pruned cordon

HARVEST: Handpicked

VINIFICATION: Crushing and de-stemming of the grapes followed by skin maceration and fermentation at a controlled temperature of 25°C with selected yeasts.

AGING: Aged in temperature-controlled stainless steel tanks. Throughout the aging process, the wine undergoes numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12.5%vol

COLOUR: Deep ruby red

NOSE: Intense and fruity with delicate spicy notes reminiscent of tobacco.

PALATE: Harmonious, warm, and enveloping, with well-balanced tannins.

INTERNATIONAL PAIRINGS: Steak with roast – Germany, Beef burritos – Mexico

SERVING TEMPERATURE: 14 – 16°C

CURIOSITY: The origin of the name is uncertain. It could derive from the repetition of the word "black" in two languages: niger in Latin and maru in Ancient Greek. Others believe it comes from the dialectal term "niuru maru," meaning black in color and bitter in taste. It is the grape variety richest in resveratrol.