



FILIMEI

Classification: Salento IGP Organic Red

Variety: Negroamaro

Place of production: Cutrofiano (Grecia Salentina)

Type of soil: soil on limestone substrate

Sistema di allevamento: Guyot-spurred cordon

Wine yield per hectare: 45-55hl

Vinification: Pre-fermentation cold maceration on skins and then fermentation with *pied de cuve* with indigenous yeasts in stainless steel for about 7-10 days at a controlled temperature.

Aging: half of the wine is aged in cement tanks and half in stainless steel for 12-15 months. Possible addition of a modest quantity of Alberelli Negroamaro. It then ages in bottle until the wine is placed on the market.

Alcohol: 13,5%

Serving at: 18-20°C

Tasting notes

Brilliant ruby red colour with garnet shades. Olfactory notes of sour cherry, light spices, sweet tobacco, leather, hay, and black pepper. Nice flavour and acidity. Persistent and balanced.

Food pairing

Stuffed aubergines, legumes soups, pasta flans or topped with meat-based sauces and dressing. It matches with red meats and sliced of red tuna. Fish soups with slightly spicy tomato sauce. Medium-aged pecorino cheese.

