



ALBERELLI DI NEGROAMARO DAL 1947

Classification: Salento IGP Organic Red

Variety: 100% Negroamaro by late harvested grapes

Place of Production: Agro of San Pietro in Lama

Type of Soil: Clay, Red soil

Training system: short 'Alberelli' trees planted in 1947

Wine Yield per hectare: 20 hl

Vinification: Selection of grapes on sorting tables and softly crushing and destemming. Maceration in stainless tank 3-4 weeks, two delestages daily.

Aging: 24-30 months in French tonneaux, batonnage every two week. Then wine is decanted every 3-4 months. The aging continues in bottles for 8-12 months.

Alcohol: 14,5 - 15%

Serve at: 20-22°C

Tasting notes

Ruby red with garnet shadows. The nose opens with mineral, earthy, mentholated, and balsamic scents. Then, hints of violet and Mediterranean aromatic herbs, plums, black pepper, cinnamon, liquorish, walnut hush. On the finish, notes of tar and chocolate. On the palate, the wine is robust and elegant with an extraordinary personality and a gritty but well-tamed tannin. Wine with long persistence of taste-olfactory sensations. It returns the *durone* and the plum, with a distinguishing almond note, typical of this grape.

Food pairing

Homemade pasta with meat sauce. Red meats and feathered game grilled, braised, or stewed. Hard cheese, fermented and spicy, of medium and long maturation.

