



Filimei

Classification: Salento IGP Organic Red

Variety: Negroamaro

Place of production: Cutrofiano (Grecìa Salentina)

Soil type: Sandy, silty, clayey

Farming method: Guyot, spurred cordon

Average grape yield of wine per hectare: 50-55 hl

Vinification: Prefermentative cold maceration on skins and fermentation in inox steel for about 8-10 days with controlled temperature

Aging: Steel and bottle for 12-15 months

Alcohol content: 13.5%

Service temperature: 16-18°C

Sensory Notes

Bright ruby red with garnet hues. Hints of cherry, light spice of sweet tobacco, leather, hay, black pepper. Nice sapidity and acidity. Persistent, harmonious and balanced.

Matching

Pasta casseroles, eggplant parmigiana, white or red meats, medium-aged masseria cheeses, but also with red tuna steak.