



Alberelli dal 1947

Classification: Salento IGP Organic Red

Variety: Negroamaro

Place of production: Agro di San Pietro in Lama (Lecce)

Soil type: Silty, clayey

Farming method: Apulian Alberello (little tree) planted since 1947

Average grape yield of wine per hectare: 10-15 hl

Vinification: Inox steel and fermentation with own yeasts

Aging: 18-20 months in tonneau and then in bottle

Alcohol content: 14.5%

Service temperature: 18-20°C

Sensory Notes

Dense garnet red. On the nose with balsamic beginning, sensations of plum, quince, dried flowers, sweet tobacco. Fresh and savory with notes of pomegranate, long persistence. Involving. Tannin of great texture and right acidity.

Matching

Orecchiette with Bari-style braciolo and braised negroamaro on caciocavallo fondue, guinea fowl in truffle sauce. Caciocavallo aged in a cave.