



NÈPRICA NEGROAMARO



APPELLATION Negroamaro IGT (Typical Geographical Indication) Puglia.

GRAPES A careful selection of Negroamaro grapes grown on our Masseria Maïme estate in S. Pietro Vernotico

VINTAGE 2018

PRODUCTION NePriCa Negroamaro grapes were harvested slightly over-ripe and fermented in temperature controlled stainless steel tanks. Maceration on the skins was performed at a temperature that did not exceed 26 °C (79 °C) and lasted for approximately 8-10 days. Malolactic fermentation was completed by the beginning of winter. NePriCa Negroamaro aged in stainless steel tanks for 8 months and was bottled. The wine aged in the bottle for an additional 4 months.

ALCOHOL 13,5% vol.

TASTING NOTES

Color Ruby red.

Aroma Aromatic notes of cherries and wild roses with slight hints of pepper and Herbs de Provence.

Flavor Soft entry, elegant tannins, excellent freshness that enhances its characteristic minerality.

SERVING TEMPERATURE 60-64 ° Fahrenheit (16-18 ° centigrade)
