



# NÈPRICA NEGROAMARO



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**APPELLATION** Negroamaro IGT (Typical Geographical Indication) Puglia.

**GRAPES** Negroamaro. A selection of grapes cultivated in the vineyards of our Maime estate in San Pietro Vernotico (BR).

**VINTAGE** 2017

**PRODUCTION** The grapes were fermented in temperature-controlled stainless-steel tanks. The phase of skin contact, conducted at temperatures held to a maximum of 79° Fahrenheit (26° centigrade), lasted from eight to ten days. The malolactic fermentation was completed by the beginning of winter. A period of further aging then followed, first in stainless steel for approximately eight months and in bottle for an additional four months.

**ALCOHOL** 14,5% vol.

## TASTING NOTES

**Color** Ruby red.

**Aroma** Cherries and jam along with light notes of violets and anisette.

**Flavor** Soft and elegant, tannins of much finesse sustained by a pleasurable freshness and crispness.

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

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