

## Negroamaro by Antica Enotria

|              |                     |
|--------------|---------------------|
| TYPE         | Round and juicy red |
| VINTAGE      | 2019                |
| VOLUME       | 75 cL               |
| ALC. CONTENT | 13 %                |

### Wine profile



### Tips to enjoy



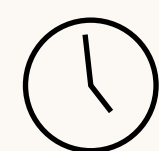
#### FOOD PAIRING

Pair with pasta dishes with mature cheeses, lamb, or charcuterie as antipasto



#### SERVING TEMPERATURE

14 - 16 °C



#### AGING POTENTIAL

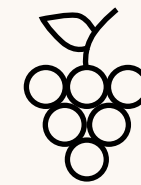
5 -8 years

### Tasting notes

**NOSE** A bouquet of blackberry, red fruits and vanilla is combined with the traditional spicy character of Negroamaro

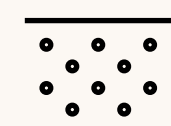
**MOUTH** Full in the mouth, enveloping. Soft, but supported by a pleasant freshness. Dense, but not aggressive tannins. A slightly salty sensation in the back of the mouth

### Vineyard and vinification



#### GRAPE VARIETIES

Negroamaro



#### TERROIR

Limestone



#### TERRAIN AND ELEVATION

By the sea 40m



#### LOCATION

Cerignola, Foggia, Puglia

#### VINEYARD

Organic cultivation. Manual harvest in the second week of September

#### VINIFICATION

Fermentation during 15 days in stainless steel tanks at a controlled temperature of 26 degrees. During fermentation the wine is pumped around using the "rimontaggio" method. Only autochthonous yeasts are used

#### MATURATION

Maturation during 14 months in large oak barrels (tonneau), subsequently another 6 months on the bottle

