



NOTTE ROSSA

Technical sheet

Negroamaro di Terra d'Otranto DOP

Wine type Red

Appellation Negroamaro di Terra d'Otranto DOP

Grape Negroamaro

Production area

Salento, Puglia. The soil is mainly red earth, with a fine texture and a generally calcareous underground with few emerging rocks. The well-known redness of these soils is due to the presence of iron oxides. The climate is characterised by high temperatures all year round, with very little rainfall and a wide temperature range between night and day

Vine Training Espalier, 4500 vines per Ha

Harvest Second half of September

Vinification and ageing

Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Aged in French oak barrels for 4 - 6 months

Tasting notes

Very deep purple red, wide and complex to the nose, with notes of spices, soft fruit and cherry jam. A full-bodied wine, soft and balanced, rich in fine tannins, with a pleasantly long lasting finish

Best served with

Savoury dishes like tagliatelle with Bolognese sauce, beef stew, roast or braised beef; excellent with aged cheese

Serving temperature 16-18°C
